

SECTION I.

ARCHITECTURAL
&
GENERAL IRON CASTINGS

OPEN & CLOSE FIRE KITCHEN RANGES

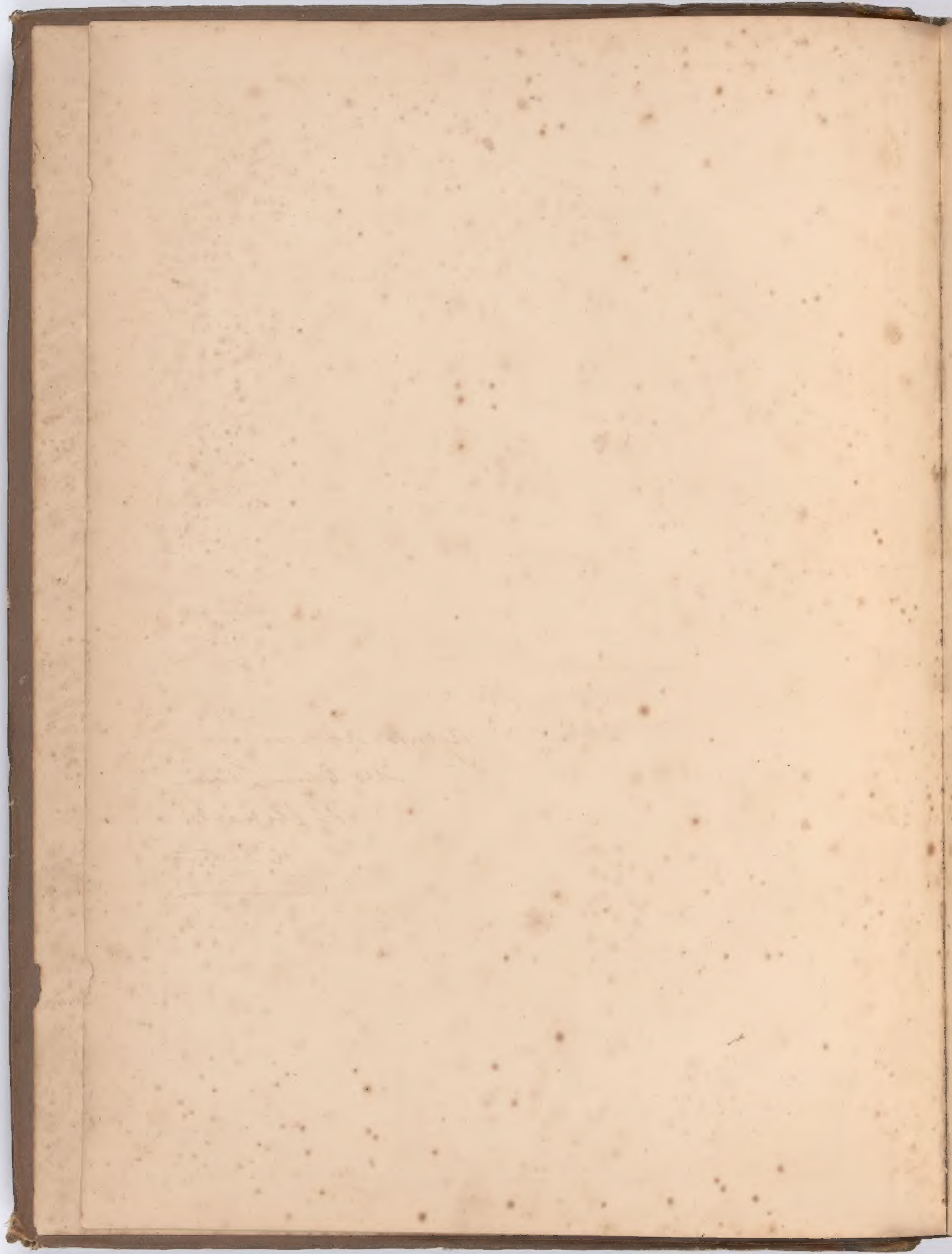
CONTRACTORS TO HER MAJESTY'S WAR, PRISONS & INDIAN DEPARTMENTS.



(Rome)

c. 1887

149/206



PRESENTED TO

With the Compliments of

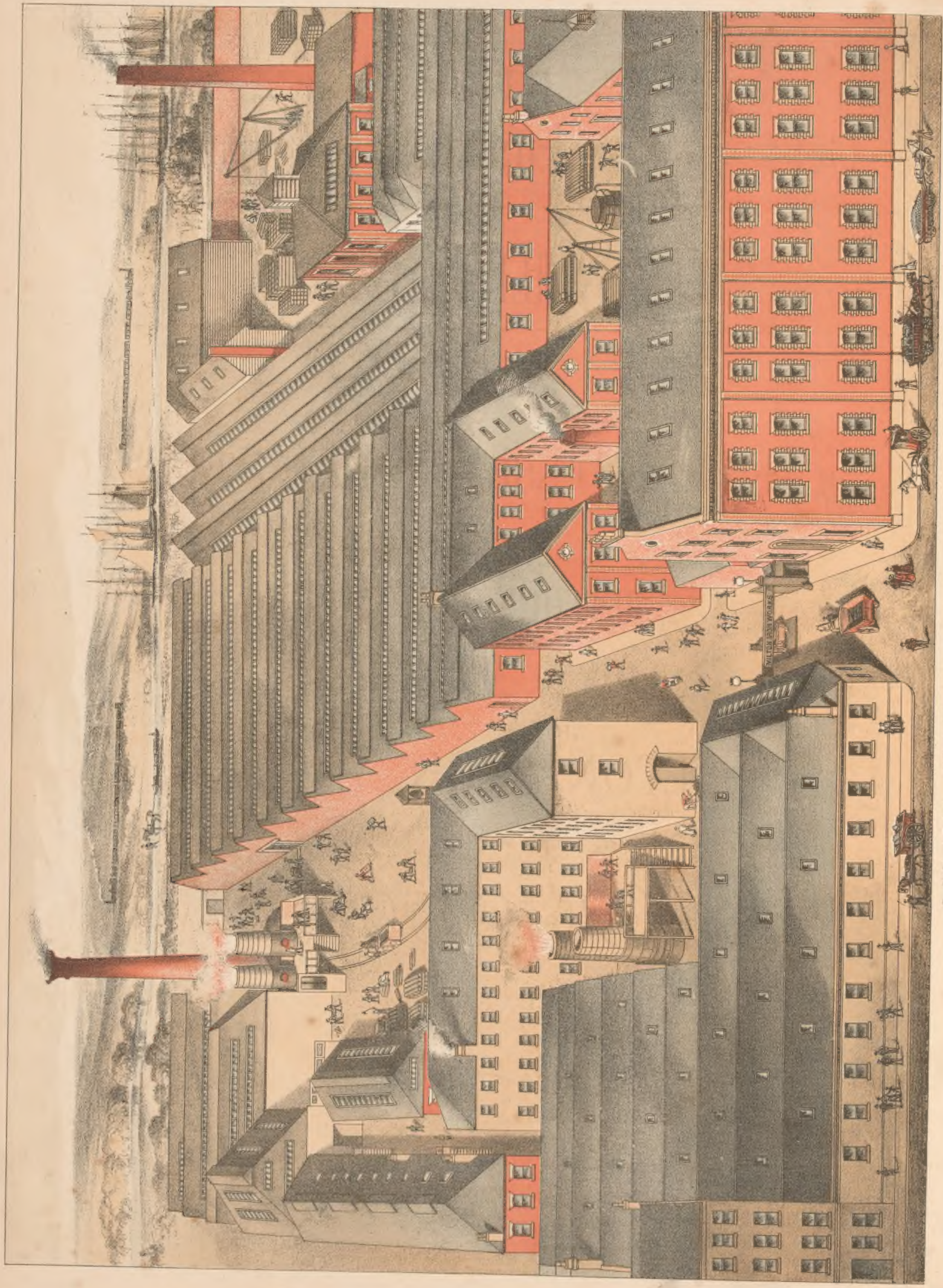
M'DOWALL, STEVEN, & CO.

Agents Address

Mr Edwin Lacey

St Edwards

Exeter



MILTON IRON WORKS, — GLASGOW

SECTION I.

OPEN & CLOSE FIRE KITCHEN RANGES.

J^C DOWALL, STEVEN & C^O

ARCHITECTURAL IRON FOUNDERS
AND

SANITARY ENGINEERS.

MILTON IRON WORKS,

GLASGOW.

21ST EDITION

LONDON ADDRESS,

35 & 36 UPPER THAMES ST^E E. C.



GLASGOW ADDRESS,

NORTH WOODSIDE ROAD.

CONTRACTORS TO HER MAJESTY'S WAR, PRISONS, AND INDIAN DEPARTMENTS.

The Numbers and Description having been re-arranged,

ALL FORMER

ILLUSTRATED CATALOGUES

and

PRICE LISTS

of

OPEN AND CLOSE FIRE KITCHEN RANGES

ARE WITHDRAWN.

NEWLY REVISED EDITION
OF
OPEN AND CLOSE FIRE KITCHEN RANGES
SECTION I.
IN OUR CATALOGUE.

Neither time nor expense has been spared in the Illustrations—they have all been Redrawn and Lithographed in a new style, which will make it a more complete guide when ordering.

At the same time the Patterns have undergone a Thorough Revision, and large Additions have been made thereto. Where there were apparent defects they have been remedied in accordance with our knowledge and experience.

We are pleased to state that our Range No. 123 has obtained the FIRST AWARD at the MELBOURNE INTERNATIONAL EXHIBITION, 1880.

This range is well suited for Hotels, Mansions, &c.; having all the most Modern Improvements, and of a very substantial nature, it cannot fail to give every satisfaction.

Our endeavours in the future will be as in the past—to give advantage of all important Modern Inventions and Improvements for the benefit of our friends.

FIRST AWARD



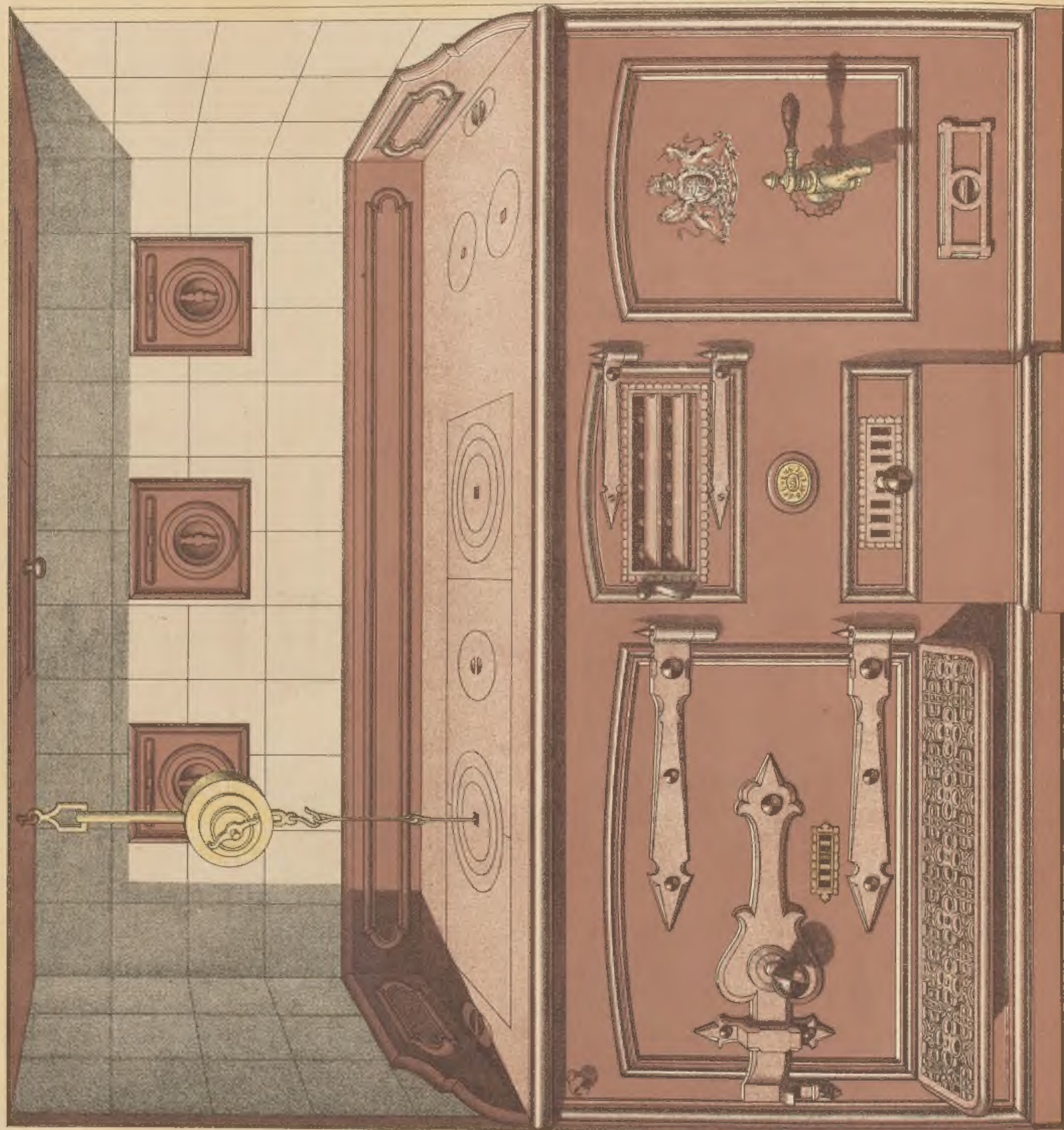
MELBOURNE INTERNATIONAL EXHIBITION.



FIRST AWARD



EASTBOURNE EXHIBITION OF SANITARY APPLIANCES & FINE ART.



No 50 STEVENS PATENT NE PLUS ULTRA KITCHENER
 SIZES 2' 6" HIGH 4' 0" 4' 6" & 5' 0" WIDE
 A. COMBINING THE ADVANTAGES OF OPEN & CLOSE FIRE RANGE

BY HER MAJESTY'S ROYAL LETTERS PATENT. STEVEN'S "NE PLUS ULTRA" KITCHENER,

COMBINING THE ADVANTAGES OF OPEN AND CLOSE FIRE RANGE.

immediately over the fire, Meat can be broiled without either the smoke or the flame coming in contact therewith.

By one small fire, with the minimum of labour and attention, the various processes of cooking can be carried on simultaneously, while Hot Water is in readiness for all sorts of domestic purposes, and can also be made to supply a Bath, or conveyed to any part of the house.

The requisite Air is admitted to the fire through the movable Venetians in the fire door and the Ventilator in the Ashes Pan, and made to intermingle with the fuel and gases, so as to secure perfect combustion.

By adjusting these inlets, the consumption of fuel and the regulation of the heat are in the most easy control, while the stream of cold air that is admitted in other Ranges when the fire gets low, and which fills the flues, and cools down everything, can here be excluded.

Smoke is entirely prevented, and the ashes fall unseen into the drawer provided for their reception. This Inventor also comprises a ventilating arrangement, by which any excessive heat in the kitchen may be prevented, and the disagreeable odours arising from cooking, fish, vegetables &c. carried off.

The patterns are substantial and of a handsome design. If desired, the Kitchen can be made to require little settling or building material, the usual sizes. PATENT (GIVEN ON THE LEFT HAND).

Everything tending to promote efficiency, economy, cleanliness, and general comfort, has been carefully attended to in the arrangement and construction of this Kitchen, and it cannot fail to become a great favourite with even the domestics.

NOTE.—Please see that a good chimney flue is provided; that no air gets admission thereto except through the fire; and that the surfaces of the Oven, Boilers, &c., are kept free from soot, otherwise fuel will be unnecessarily wasted.

This Patent Kitchen is unrivalled in its capabilities for Roasting, Baking, Boiling, Stewing, Glazing, &c.; in its Economy of Fuel, Time, and Labour; its perfect Combustion, which can be regulated, or entirely suspended; its Care of Smoke; its Cleanliness, and simplicity of Management.

It combines the more important advantages possessed by those of the best Makers, and has several peculiar to itself. The Oven being on a similar principle to a Baker's Oven, affords to families an amount of advantage and convenience hitherto unknown to domestic economy. The adjacent side of the fire has a series of inflexions, through which the heat is directly radiated into the Oven or Roasting Chamber, and the Joint of Meat, though within the Oven, is roasted in a *temple* manner, as it were before an open fire, and has nothing of the baked flavour adhering in that done in a close Oven. The required rotatory motion can be given to the joint, inside the Oven, by a Bottle Jack, or simply by a revolving Shelf, operated occasionally by hand.

In addition to the radiated heat direct from the fire, the usual flue encloses the Oven, and the parts in contact with both the fire and the flue are constructed so as to absorb, and convey into the Oven, by convection, the greatest possible available heat, in a manner of which, in other Ranges, escapes at once by the flue.

The Roasting Chamber may also be performed in front in the usual manner. When the fire door is opened, Roasting may also be performed in front in the usual manner.

The Roasting Chamber can be converted into an Ordinary Oven (having superior power) by introducing a portable divisional plate, or screen, between the fire and the flue on the Hot Flue with the greatest efficiency. It is also an excellent Ironing Stove, and serves several other useful purposes; on removing the cover

ELEVATION OF STEVEN'S PATENT "NE PLUS ULTRA" KITCHENER.

With fire on, showing revolving joint and Arrangement.

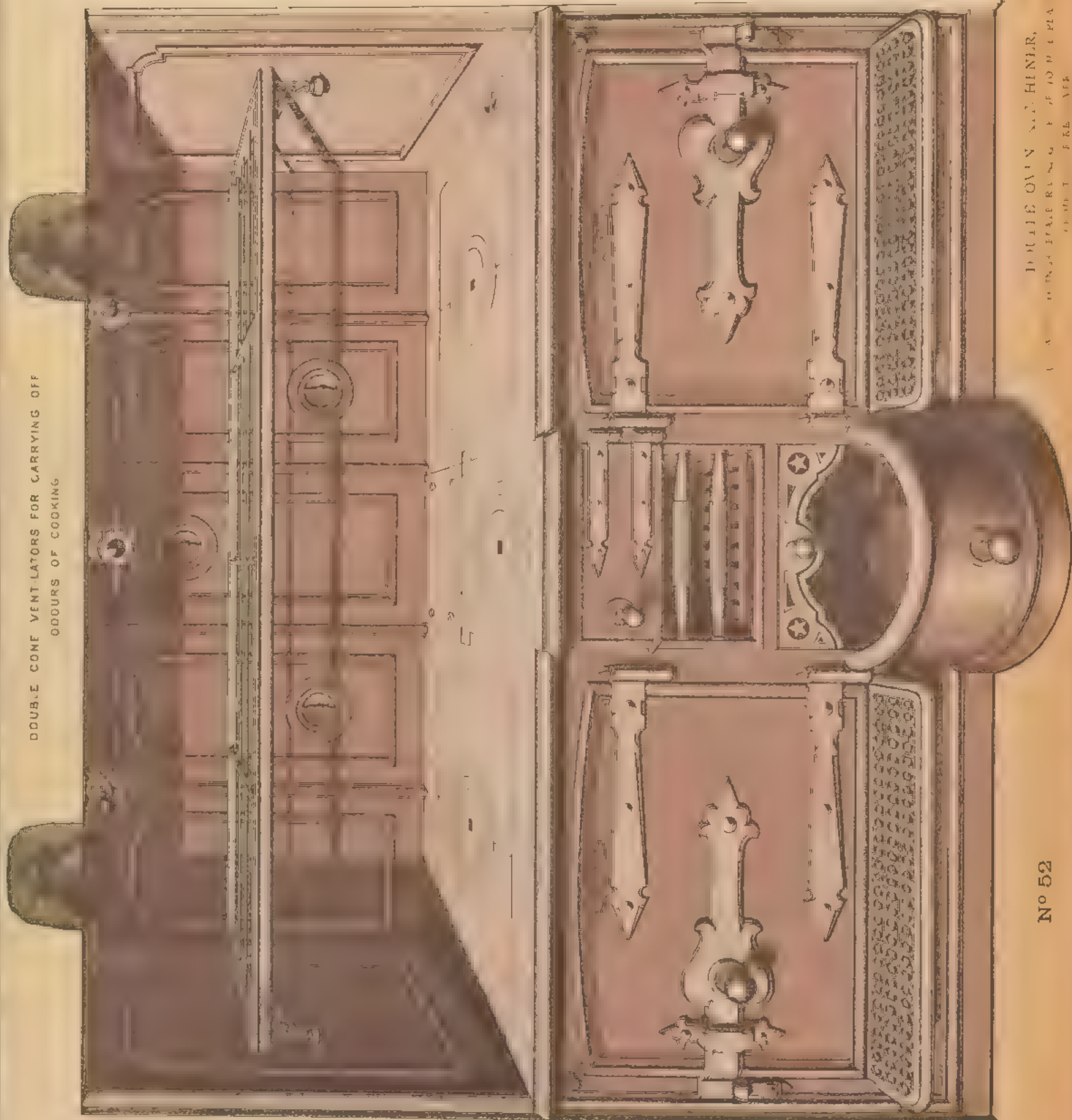


- A Roasting joint for Oven
- B Ordinary Oven
- C Hot Heat Conduction Glass or Flanges
- D Divisional Plate to convert it into a Roasting Chamber
- E Fire Door
- F Venetians to regulate admission of Air
- G Opening to admit ashes to fall into Drawer
- H Brickwork under Flue
- I Clearing Doors
- J Roasting Rack
- K Drilling
- L Water (Washing) for Pressure Boilers for heating Baths, &c.

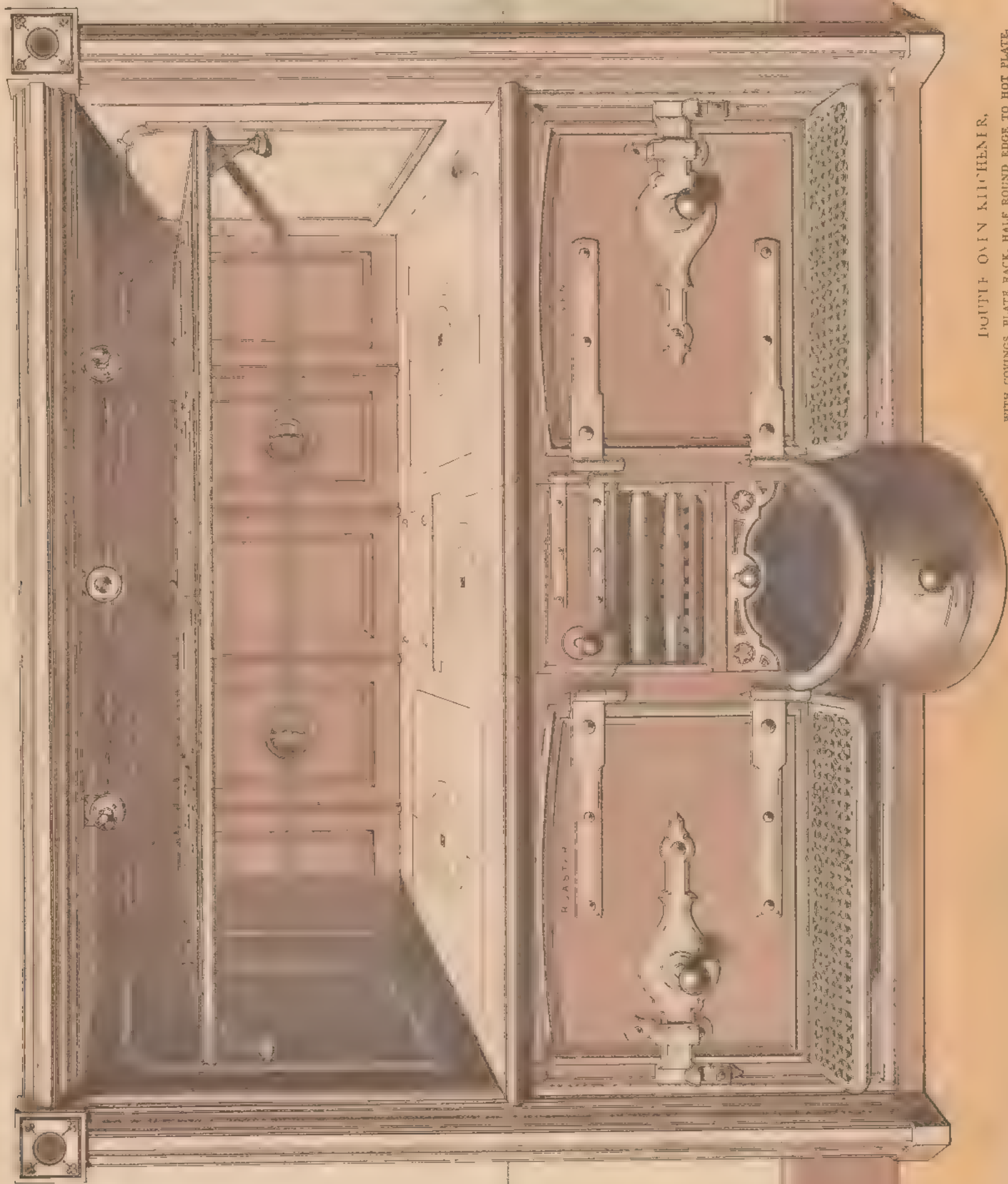
CROSS SECTION THROUGH FIRE.



DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING

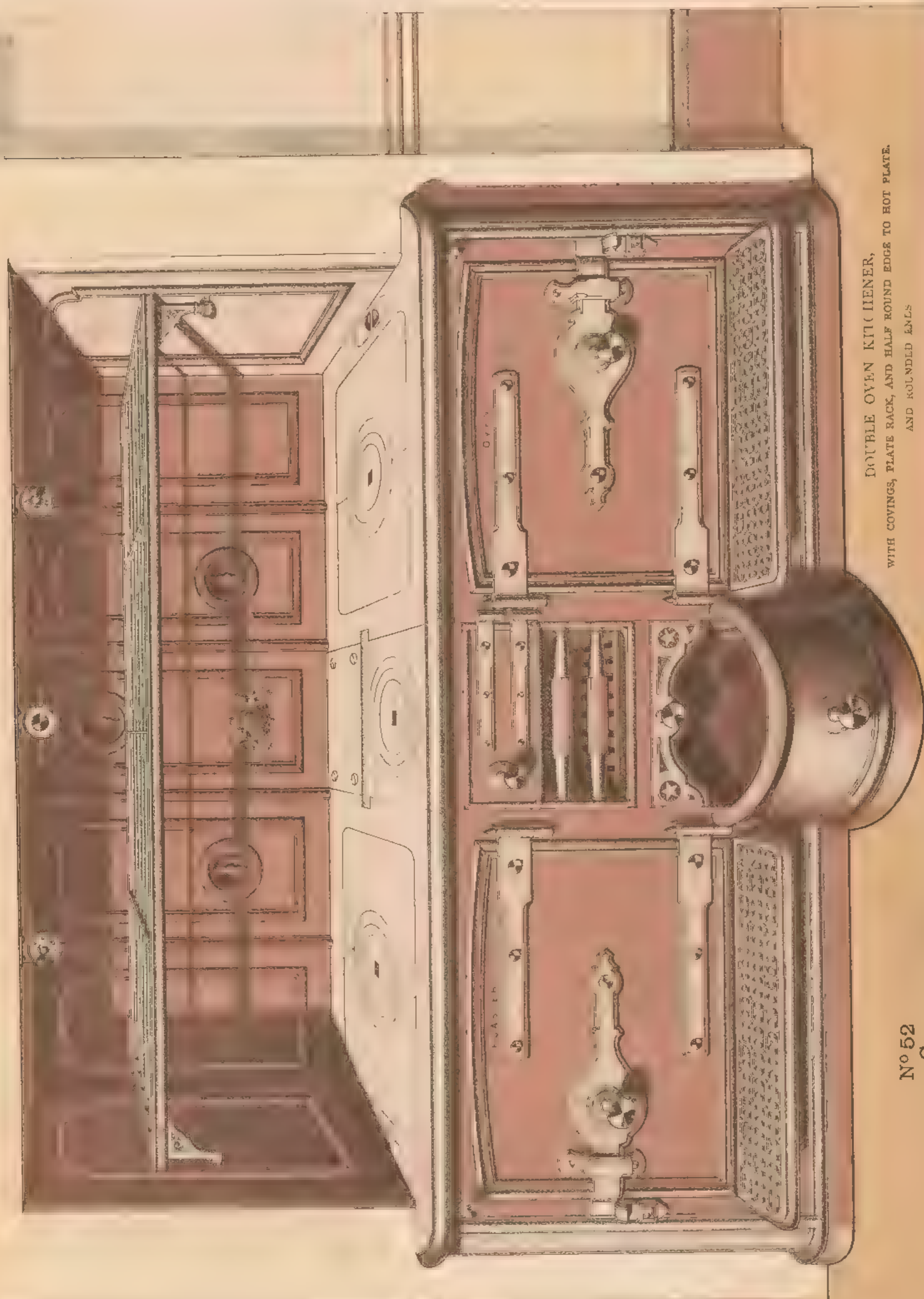


DOUBLE OVEN AND HINER,
CONJUGATING AND FLAME, AND
CUPBOARD AND



DOUBLE OVEN KITCHENER,
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ALL ON MOULDING ALL ROUND.

N° 52
A



DOUBLE OVEN KITCHENER,
WITH COVINGS, PLATE RACK, AND HALF ROUND EDGE TO HOT PLATE.
AND ROUNDED ENDS

No 52
C.

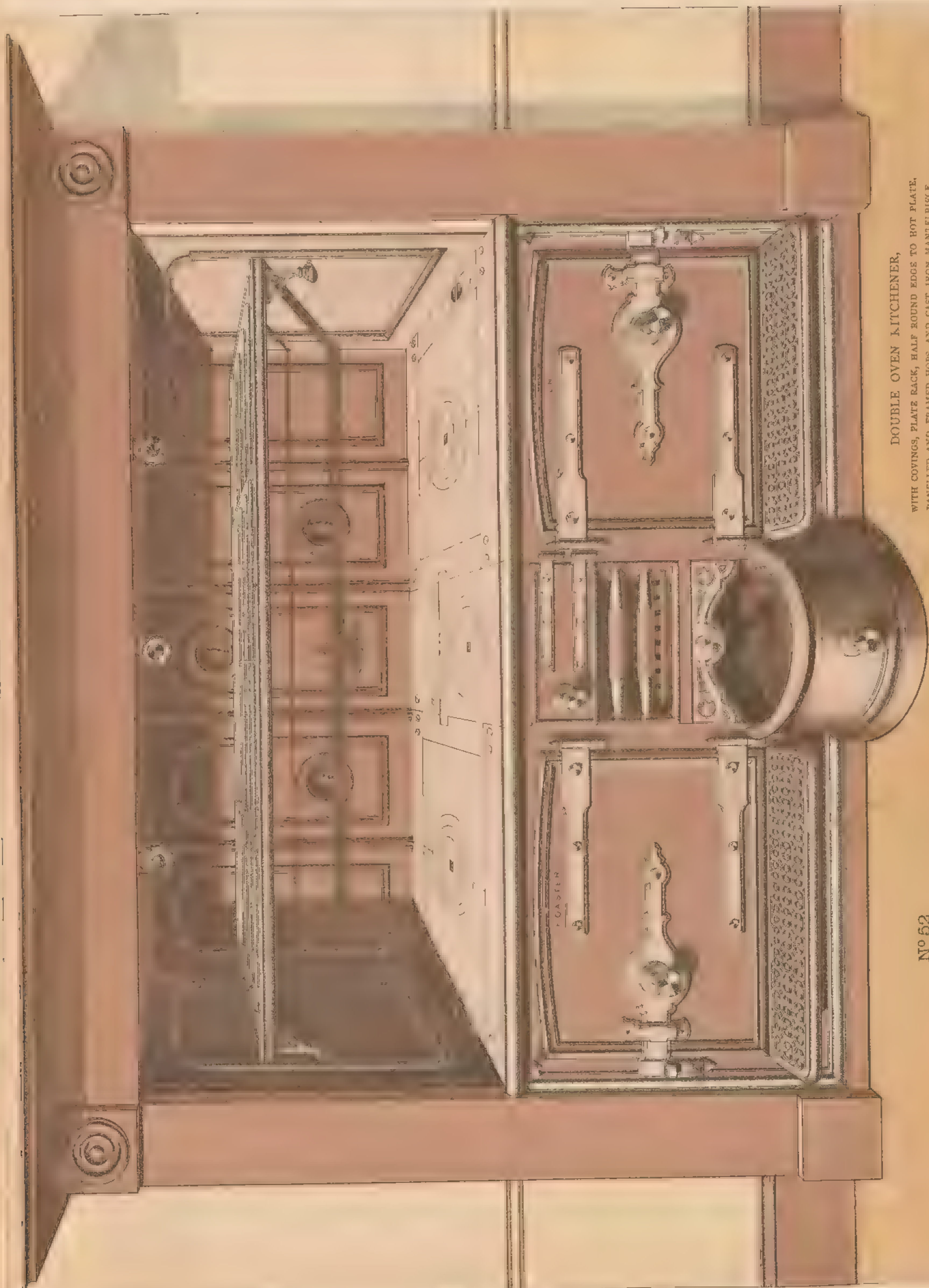


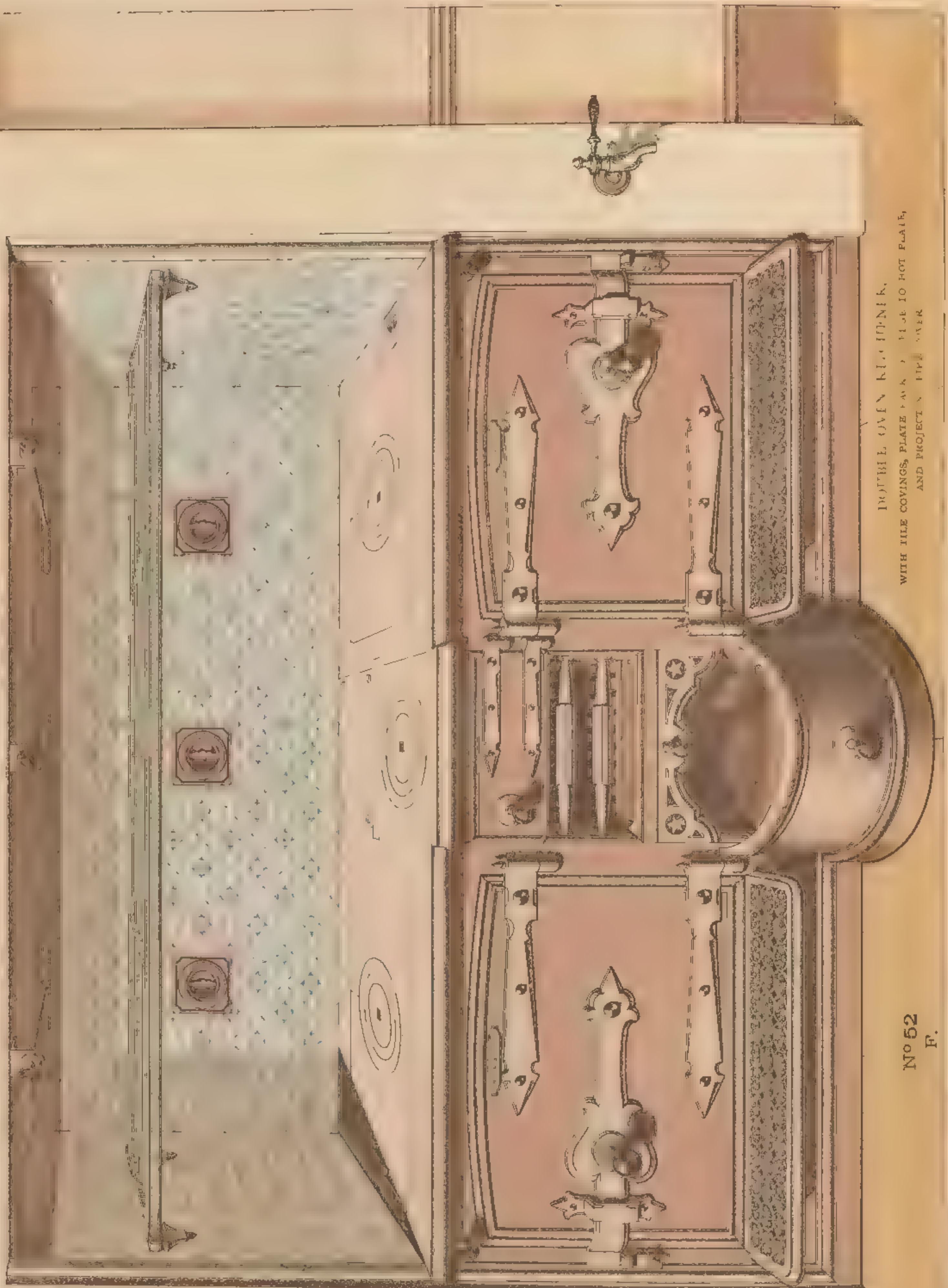
DOUBLE OVEN KITCHENER.

WITH COVINGS, PLATE RACK, O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER, PANELLLED AND FRAMED HOBS, AND CAST IRON MANTELPIECE

DOUBLE OVEN KITCHENER,
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
PANELLED AND FRAMED HOBS, AND CAST IRON MANTELPIECE.

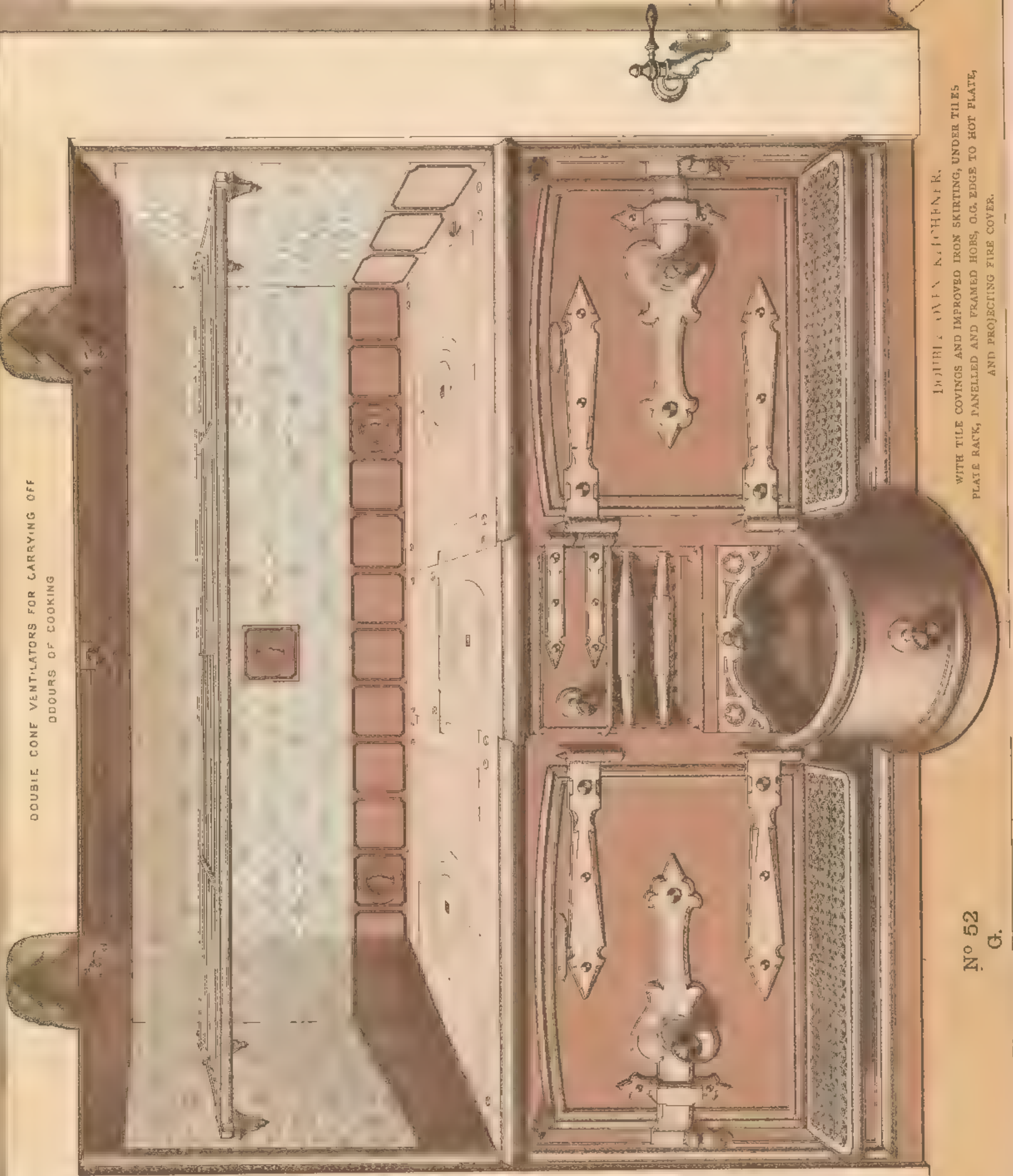
N^o 52
E.





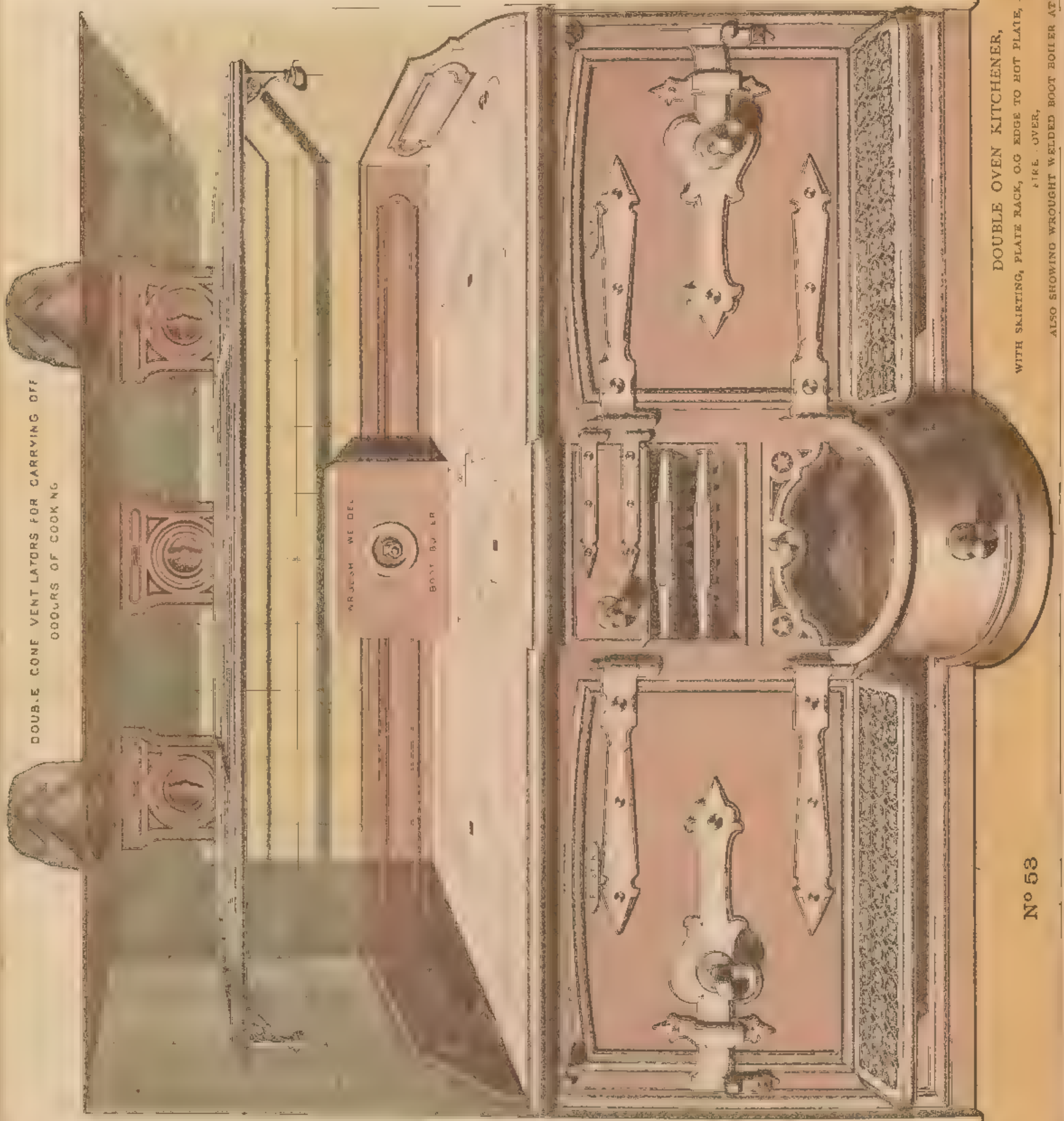
DOUBLE OVEN RUGGIERI,
WITH TILE COVINGS, PLATE PAINT, PIPE TO HOT PLATE,
AND PROJECTING PIPE OVER

DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING



DOUBLE OVEN RANGE,
WITH TILE COVINGS AND IMPROVED IRON SKIRTING, UNDER TILES
PLATE RACK, PANELLED AND FRAMED HOBS, O.G. EDGE TO HOT PLATE,
AND PROJECTING FIRE COVER.

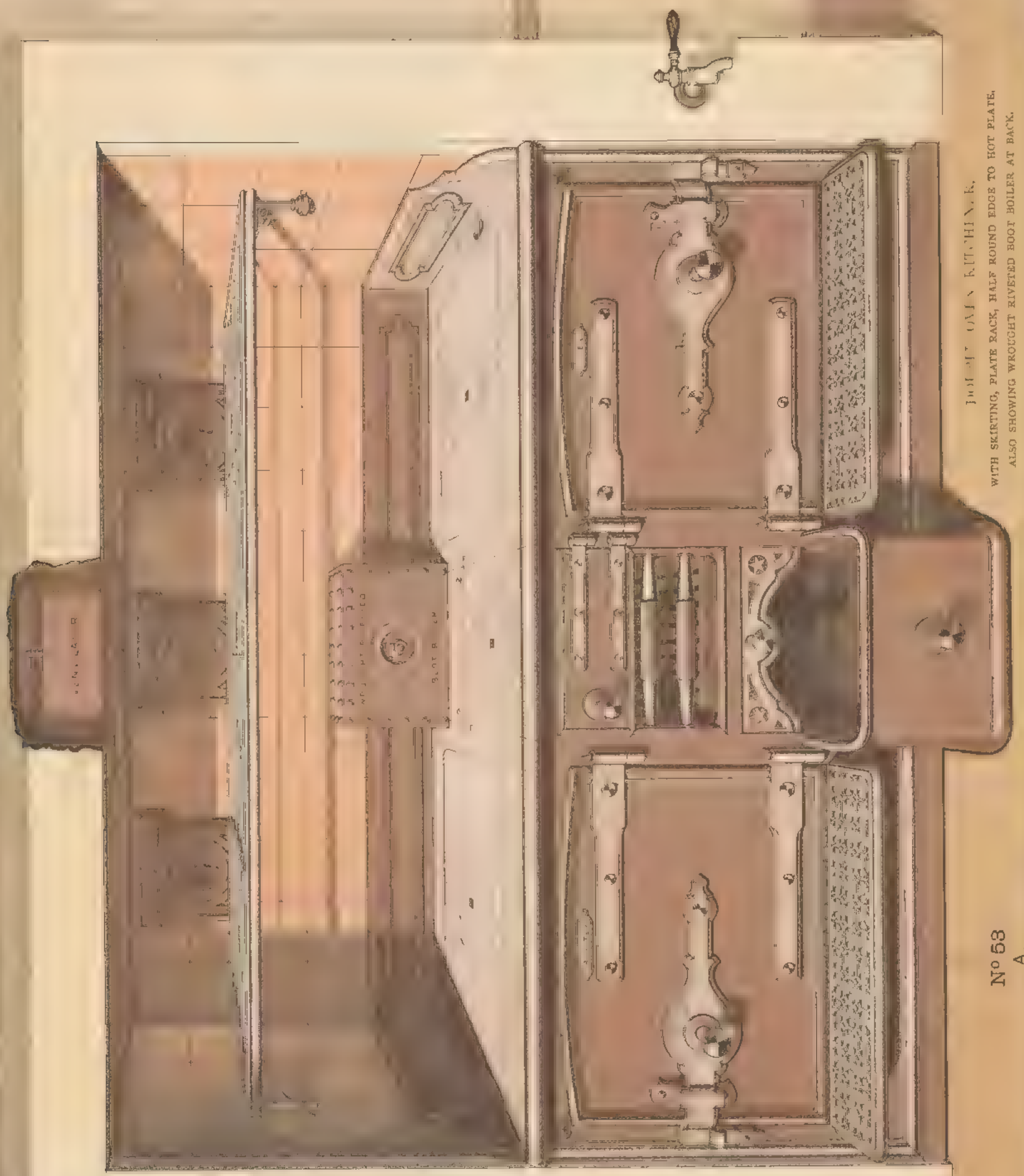
No 52
G.



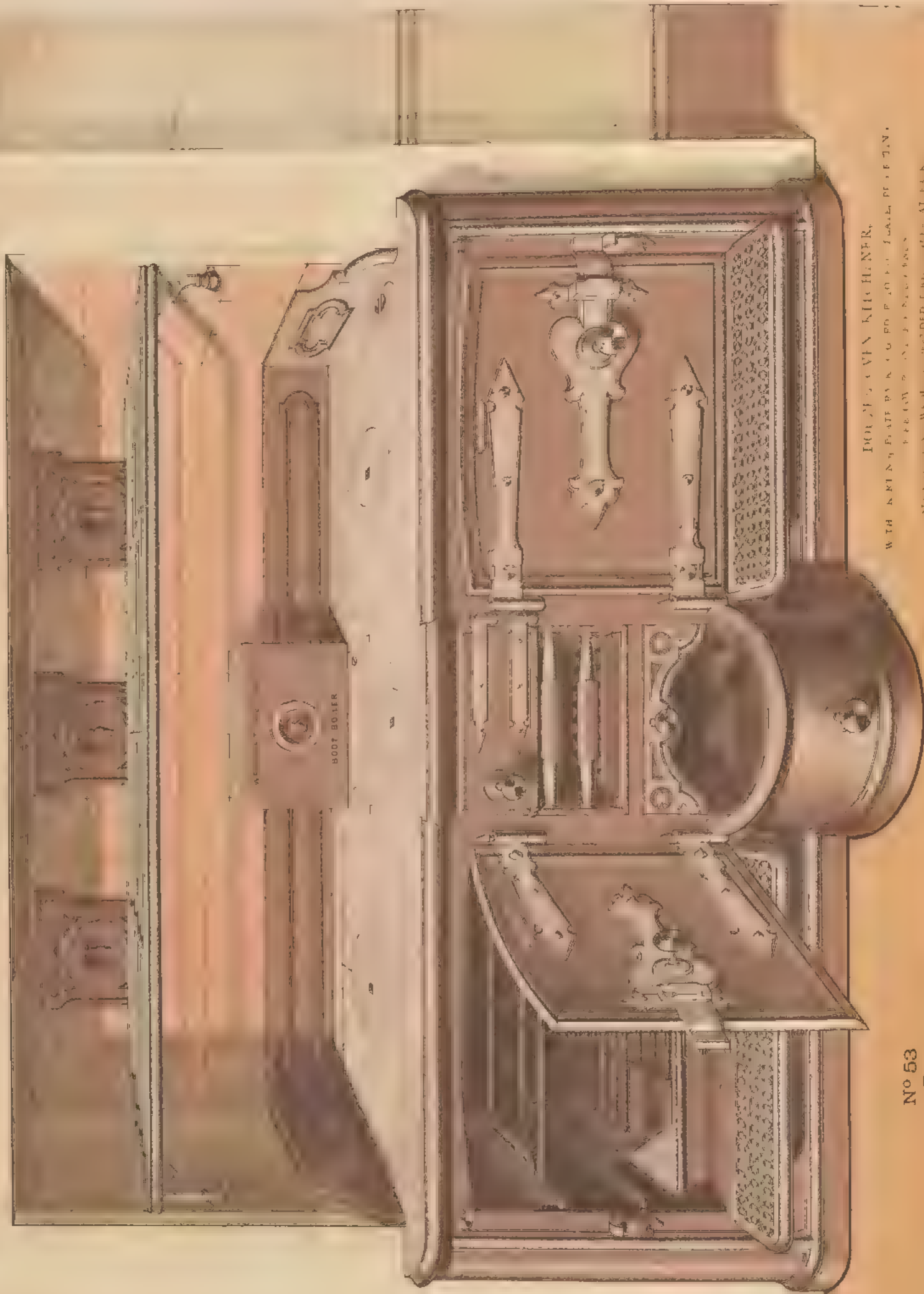
DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODORS OF COOKING

WELDED
BOAT BOILER

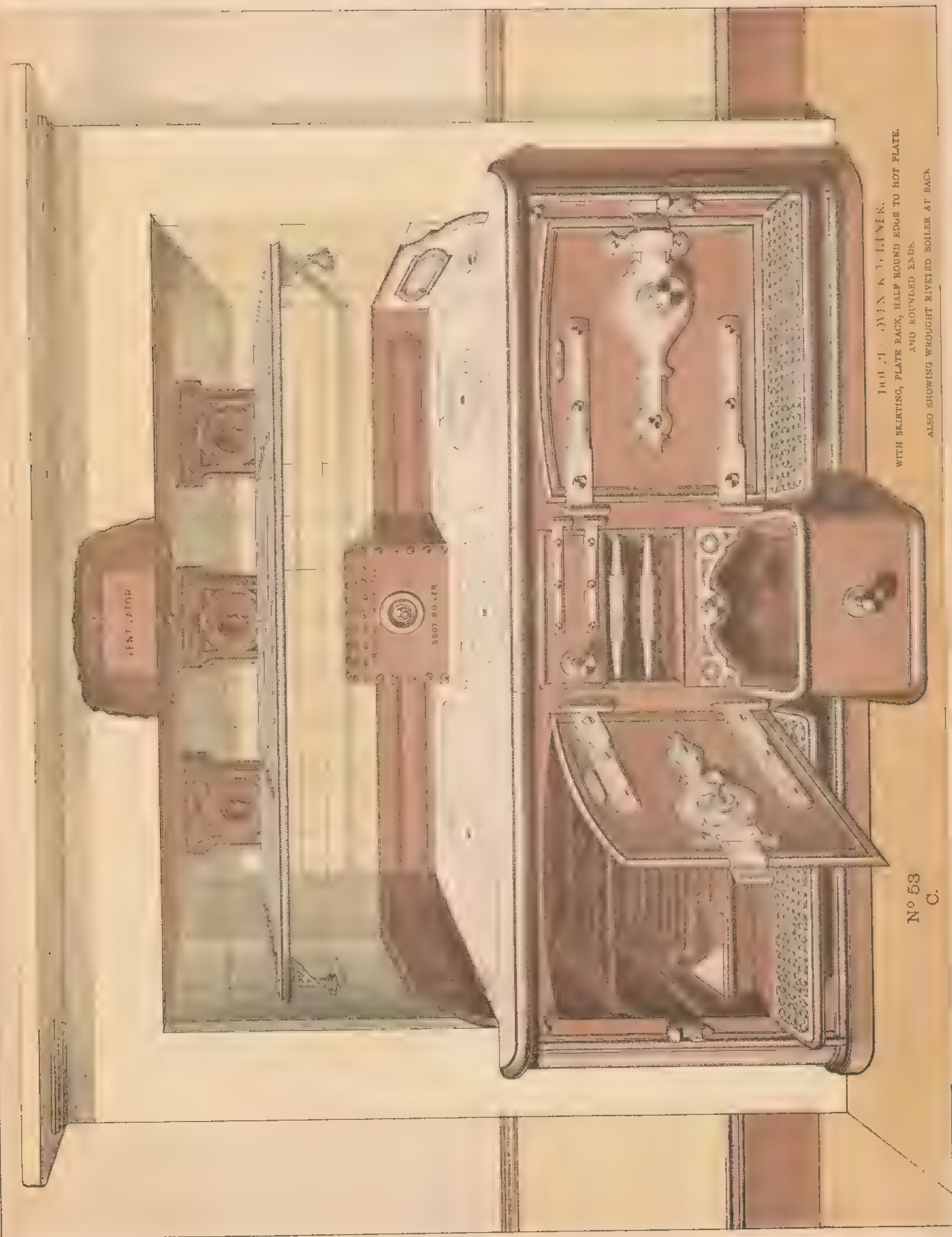
DOUBLE OVEN KITCHENER,
WITH SKIRTING, PLATE RACK, O.G. EDGE TO HOT PLATE, PROJECTING
FIRE OVER,
ALSO SHOWING WROUGHT WELDED BOAT BOILER AT BACK



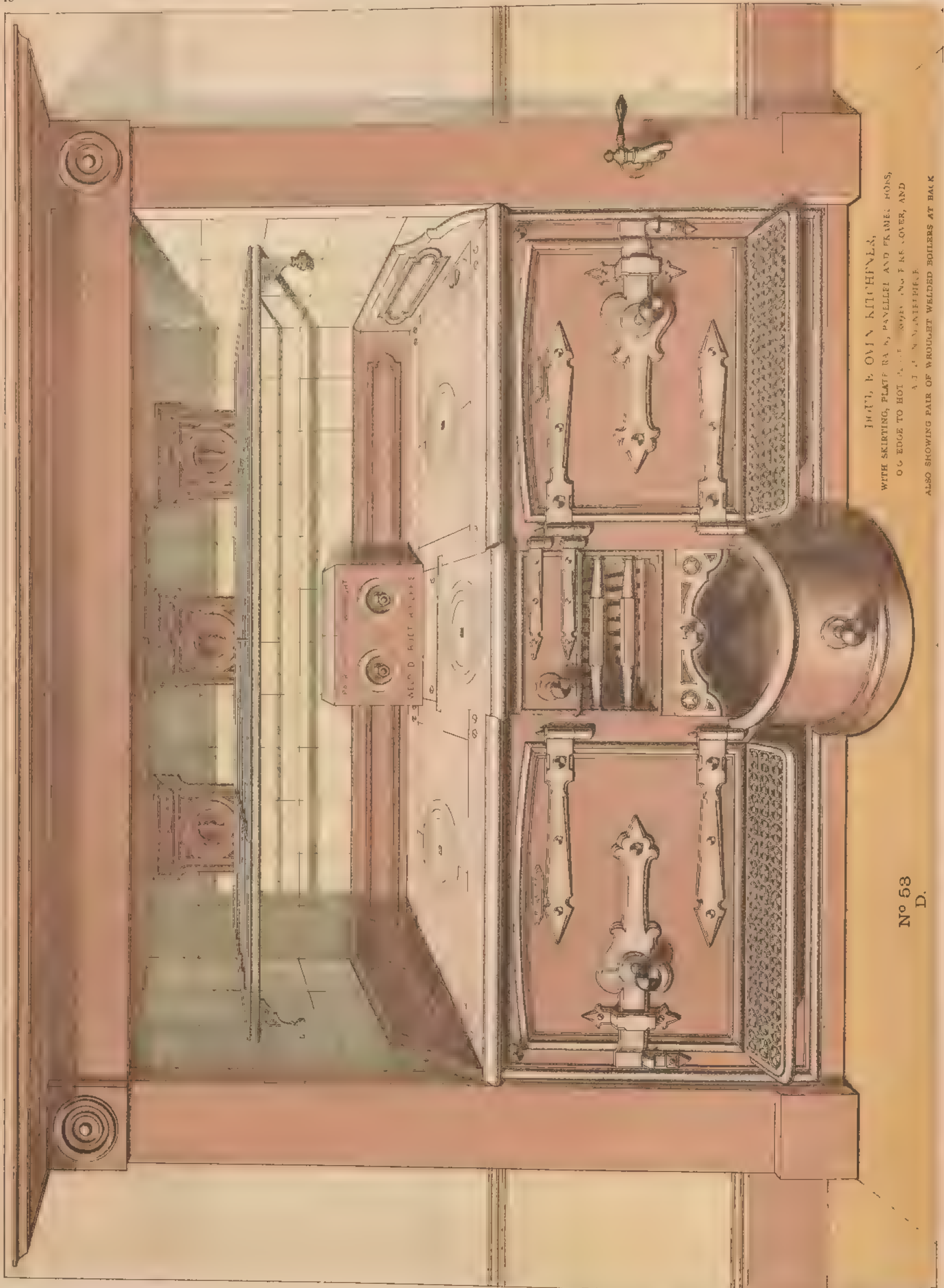
NO 53
A.
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
ALSO SHOWING WROUGHT RIVETED BOOT BOILER AT BACK.



No 53
B.

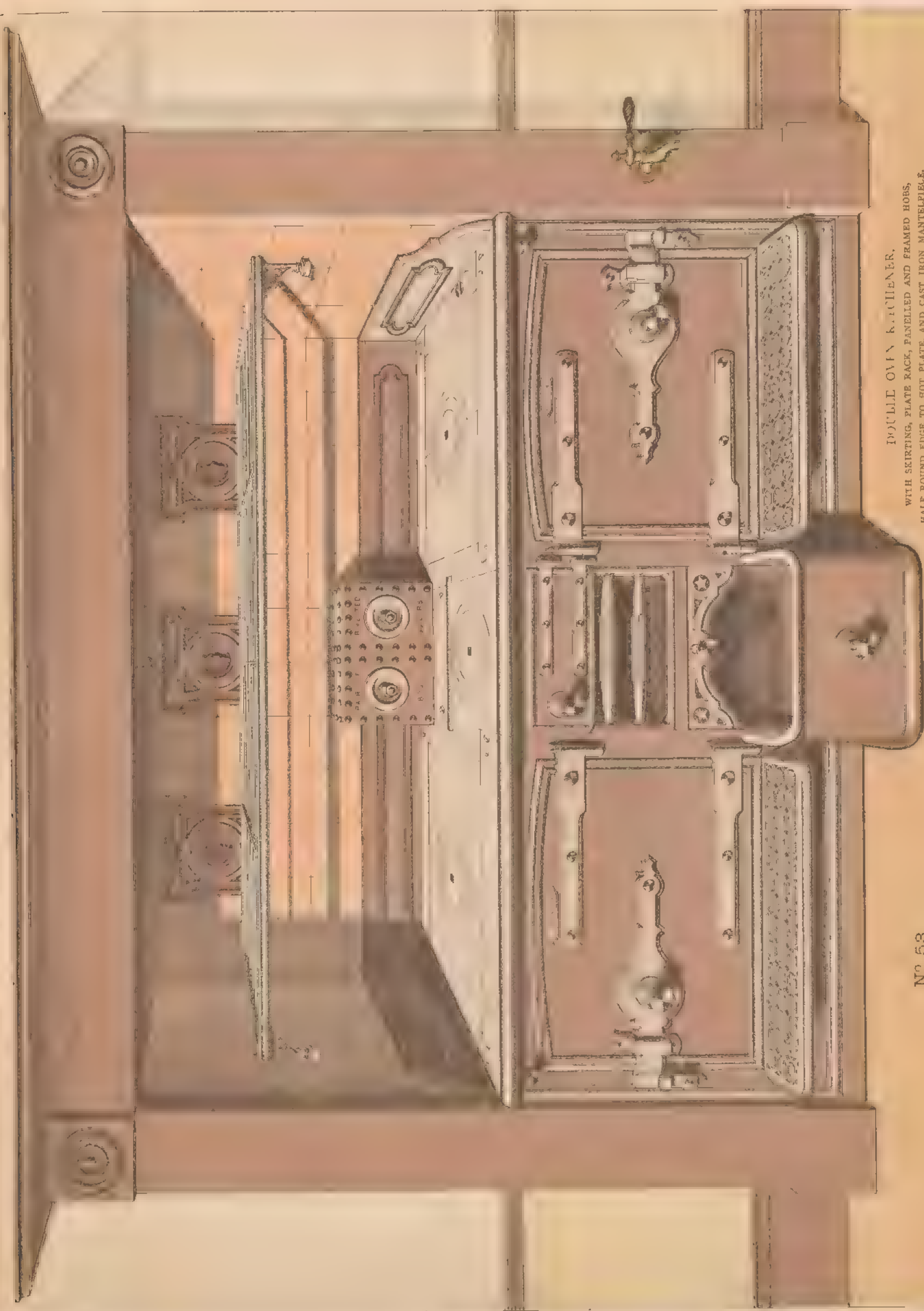


Nº 53
C.



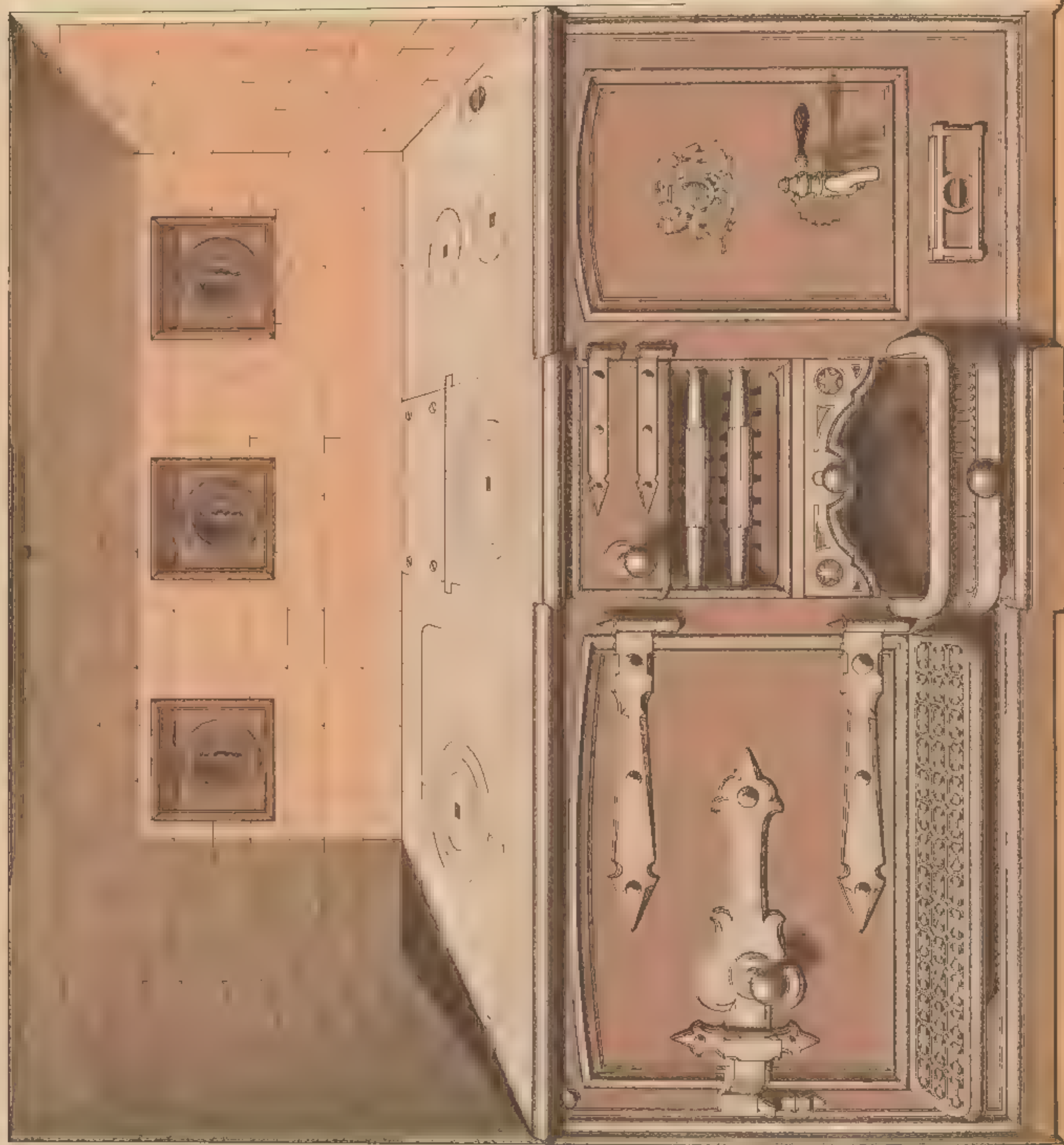
1007, B. OVIN KITCHEN,
WITH SKIRTING, PLATE RAILS, PAVEMENT AND FRAMED HOPS,
OG EDGE TO HOT PLATE, SINK, AND FIRE COVER, AND
A J. J. N. MANIFOLD.
ALSO SHOWING PAIR OF WROUGHT WELDED BOILERS AT BACK

N^o 58
D.

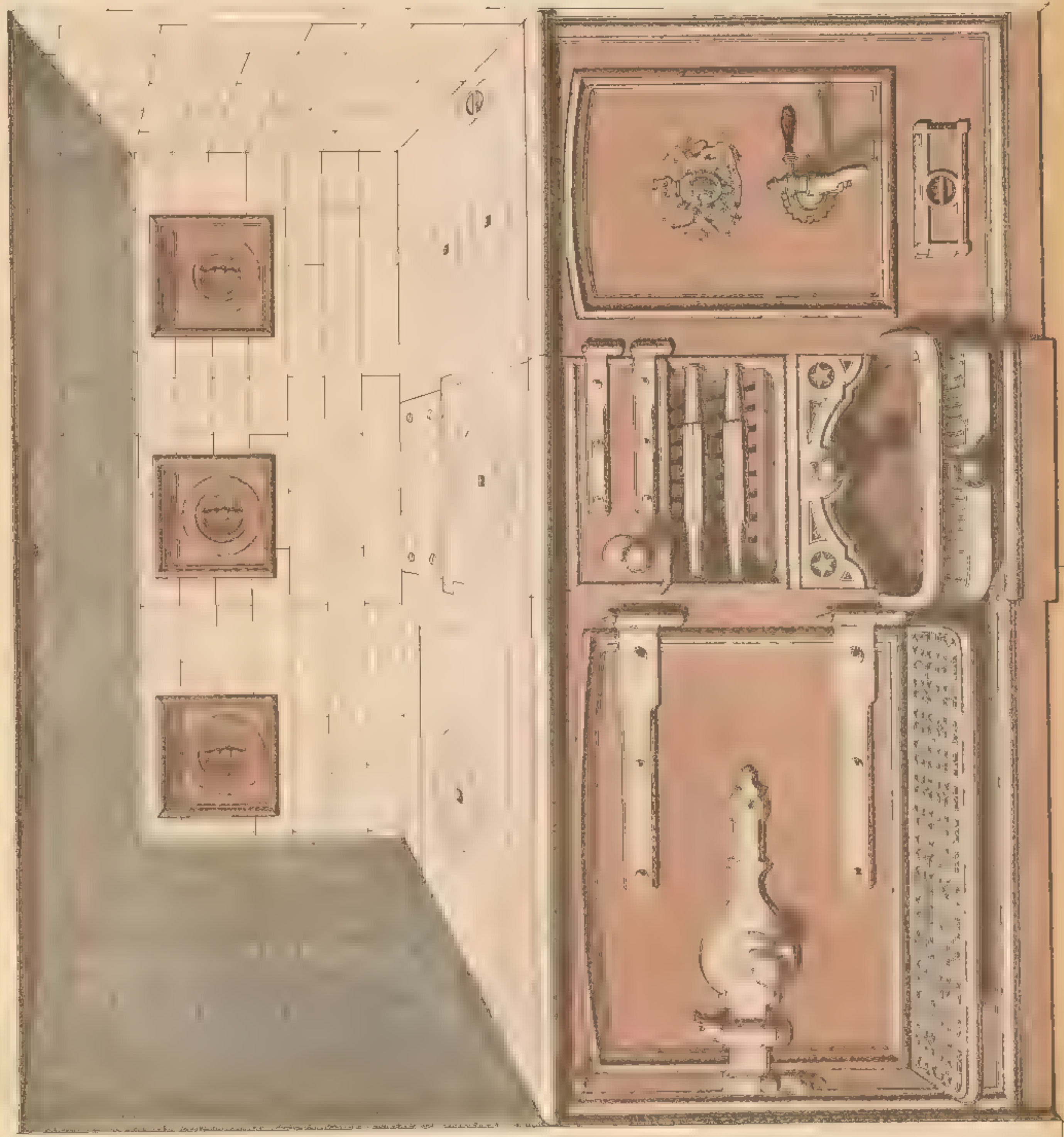


DOUBLE OVEN RACHNER,
WITH SKIRTING, PLATE RACK, PANELLED AND FRAMED HOBS,
HALF ROUND EDGE TO HOT PLATE, AND CAST IRON MANTELPIECE.
ALSO SHOWING PAIR OF WROUGHT RIVETTED BOILERS AT BACK.

N^o 53
E.

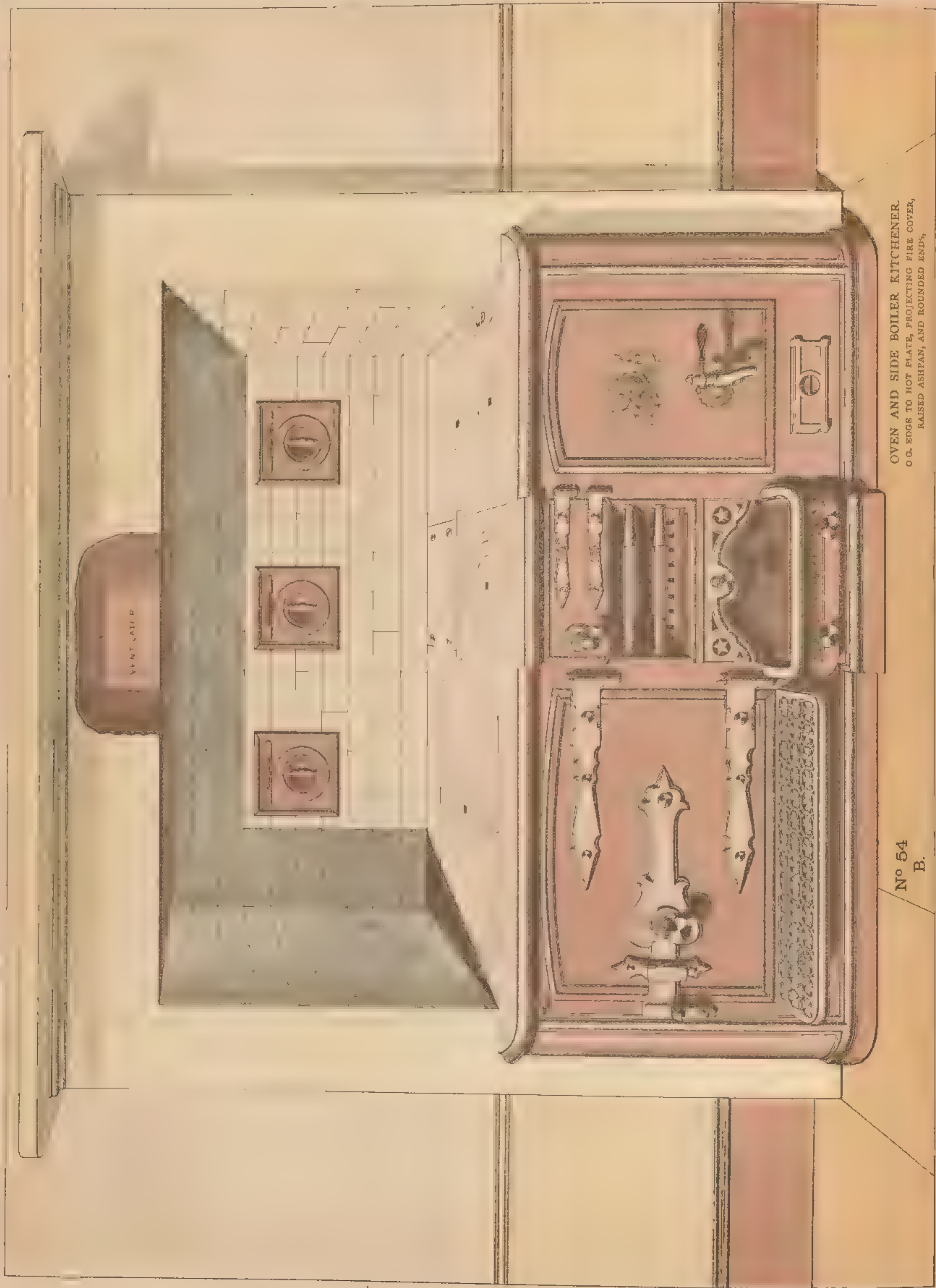


OVEN AND SIDE BOILER KITCHENER.
O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER, AND RAISED ASHPAN.



OVEN AND SIDE BOILER. KITCHENER.
HALF ROUND EDGE TO HOT PLATE, AND RAISED ASHPAN.

N° 54
A



OVEN AND SIDE BOILER KITCHENER.
O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER,
RAISED ASHPAN, AND ROUNDED ENDS.

No 54
B.



OVEN AND SIDE BOILER KITCHENER.
HALF ROUND EDGE TO HOT PLATE, RAISED ASHPAN,
AND ROUNDED END.

No 54
C.

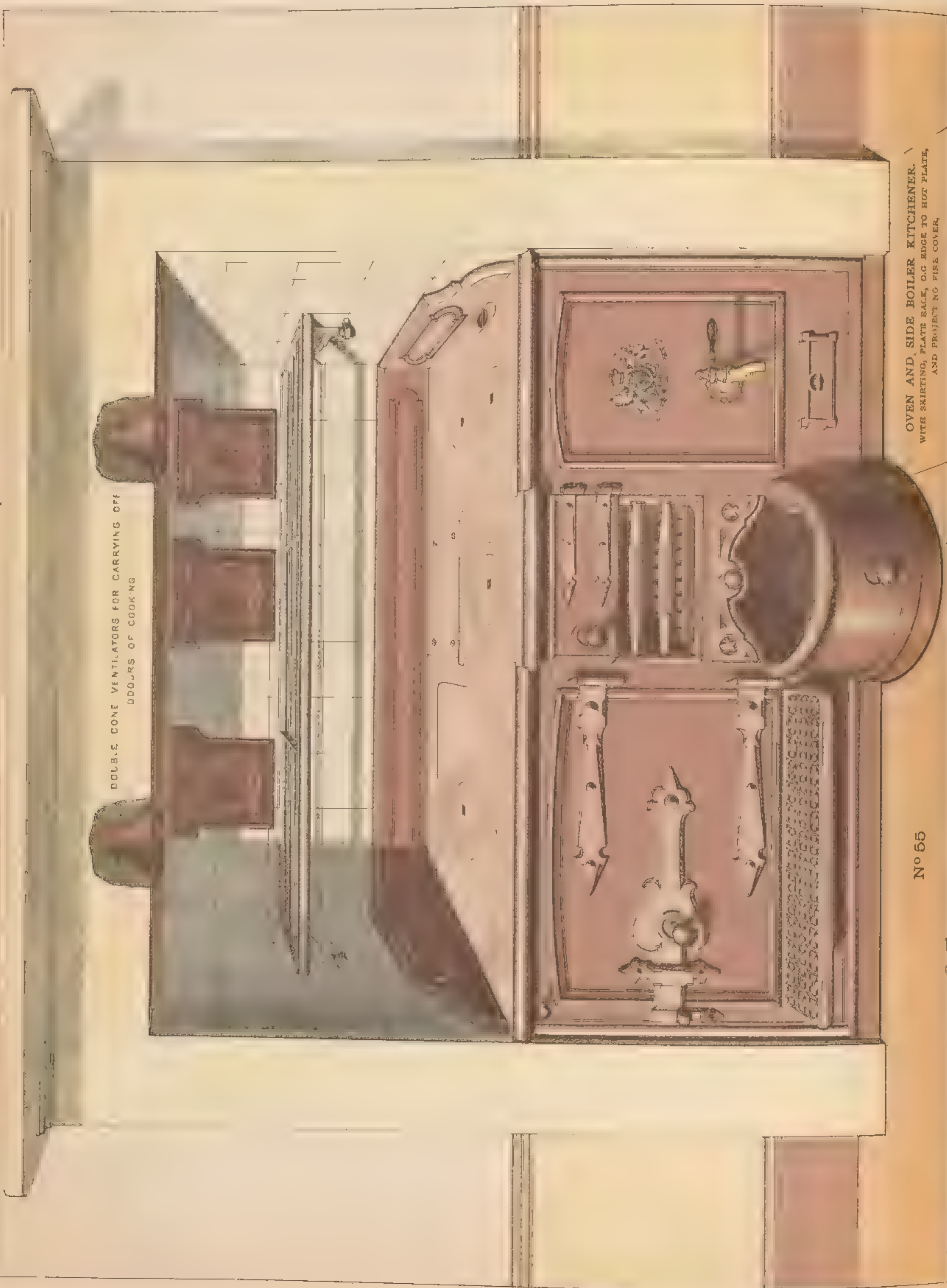


OVEN AND SIDE BOILER KITCHIENER
PANELED AND FRAMED HOBS, OG EDGE TO HOT PLATE,
PROJECTING FIRE COVER, RAISED ASPHAN, AND
A. A. L. IN MANUFACTURE



OVEN AND SIDE BOILER KITCHENER.
PANELLED AND FRAMED HOBS, HALF ROUND EDGE TO HOT PLATE
RAISED ASHPAN, AND CAST IRON MANTELPIECE.

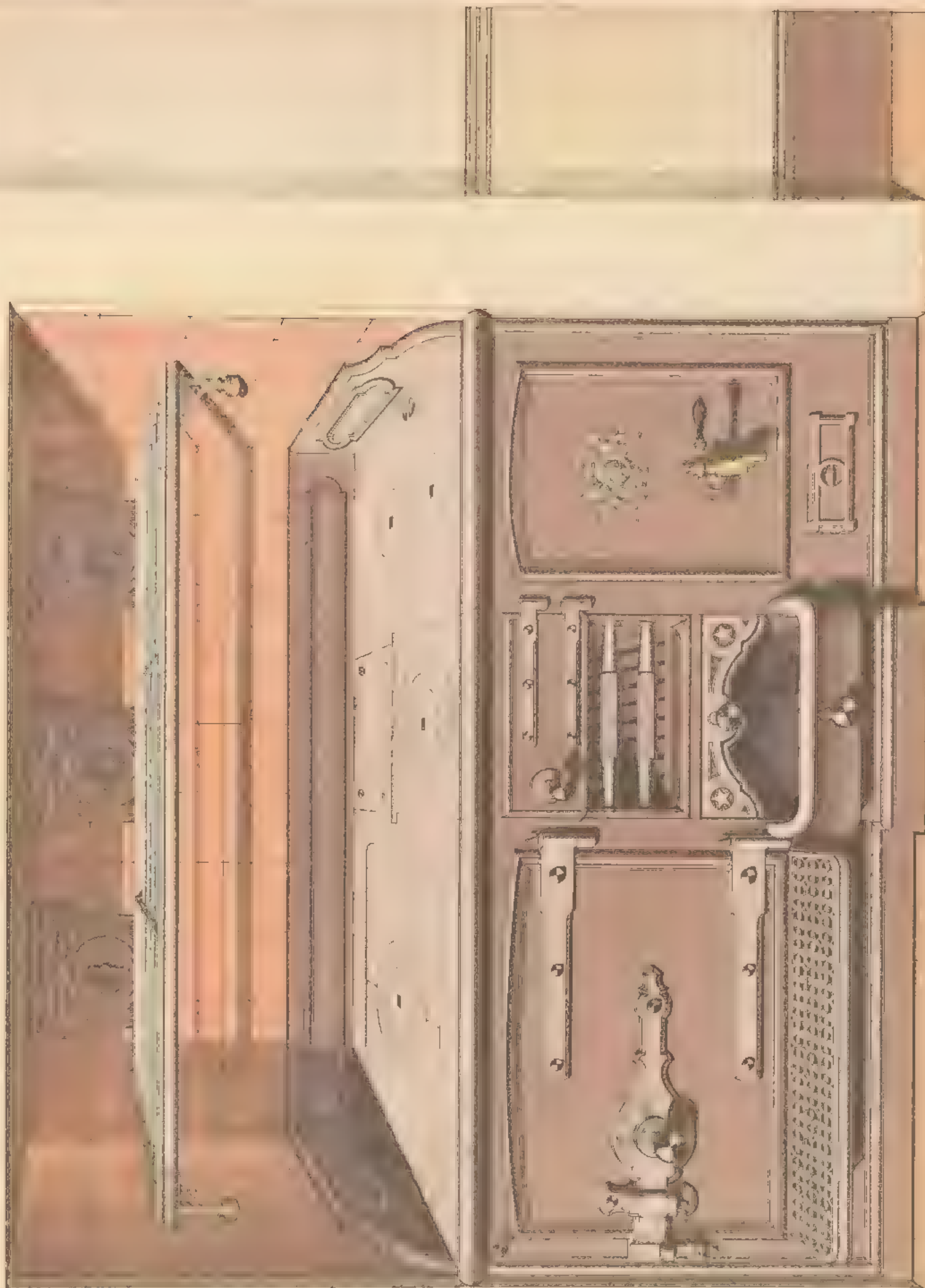
No 54
E.



DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING

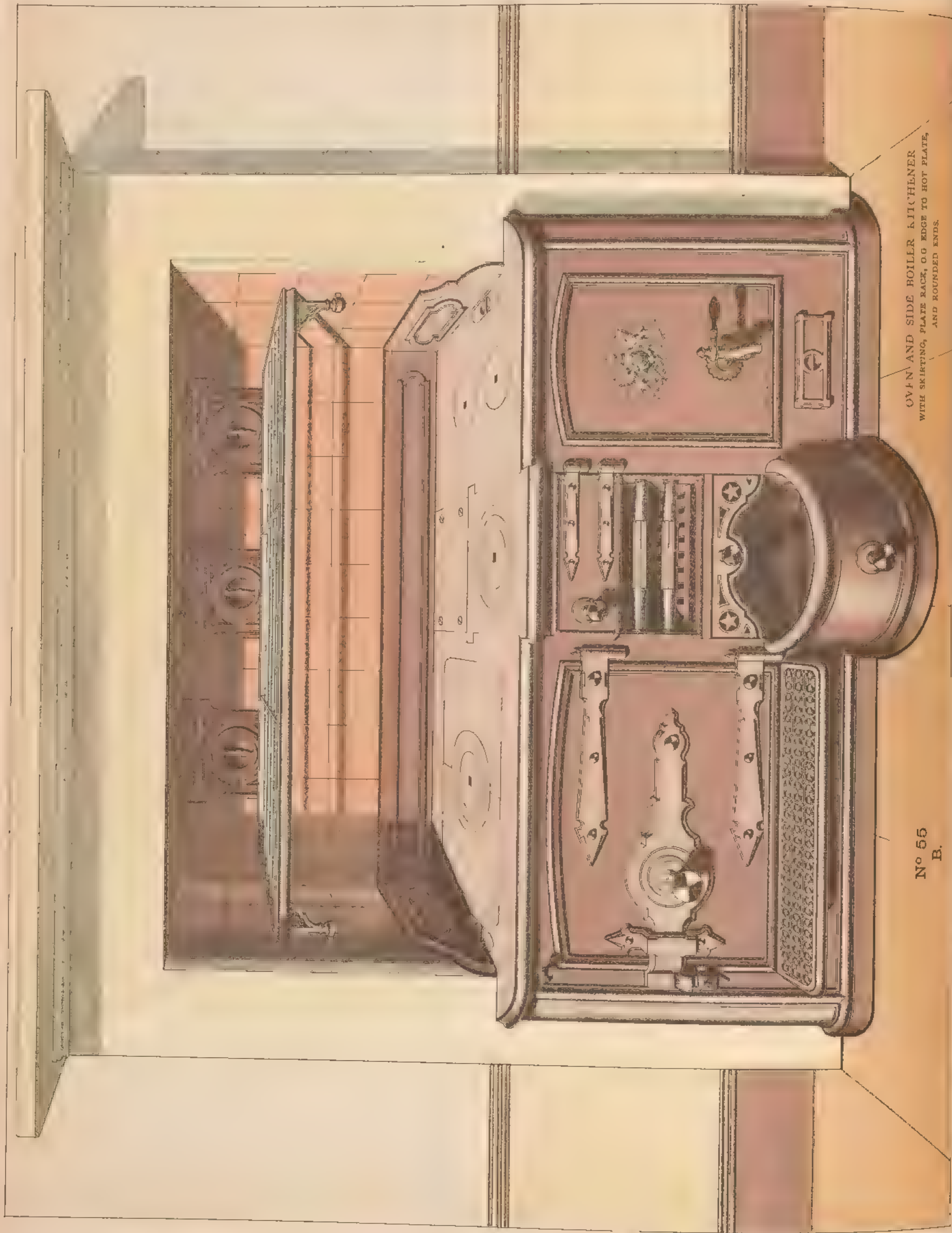
OVEN AND SIDE BOILER KITCHENER.
WITH SKIRTING, PLATE RACK, O.G. EDGE TO HOT PLATE,
AND PROJECTING FIRE COVER,

No 55



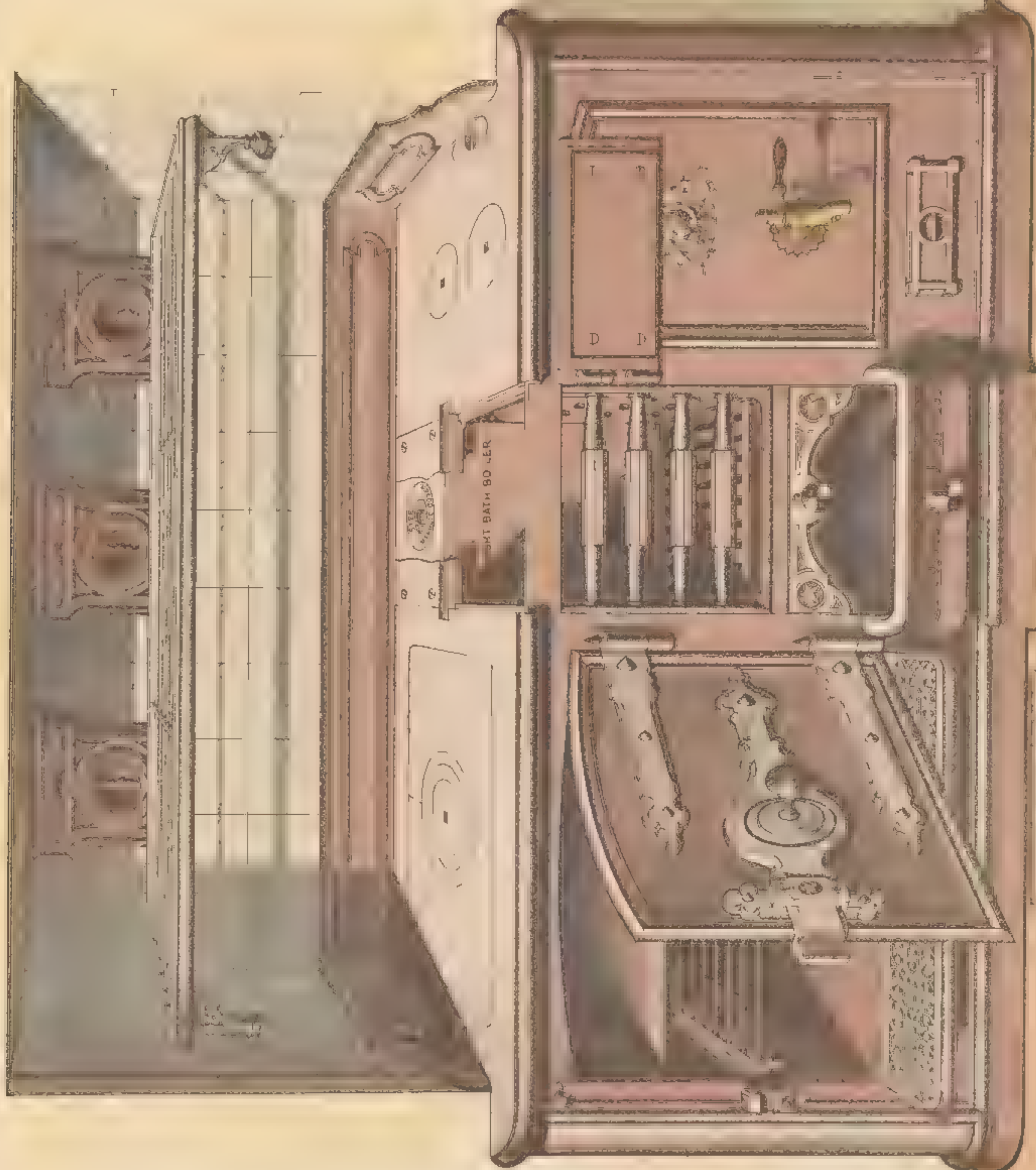
OVEN AND SIDE BOILER KITCHENER
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND RAISED ASHPAN.

N^o 55
A.



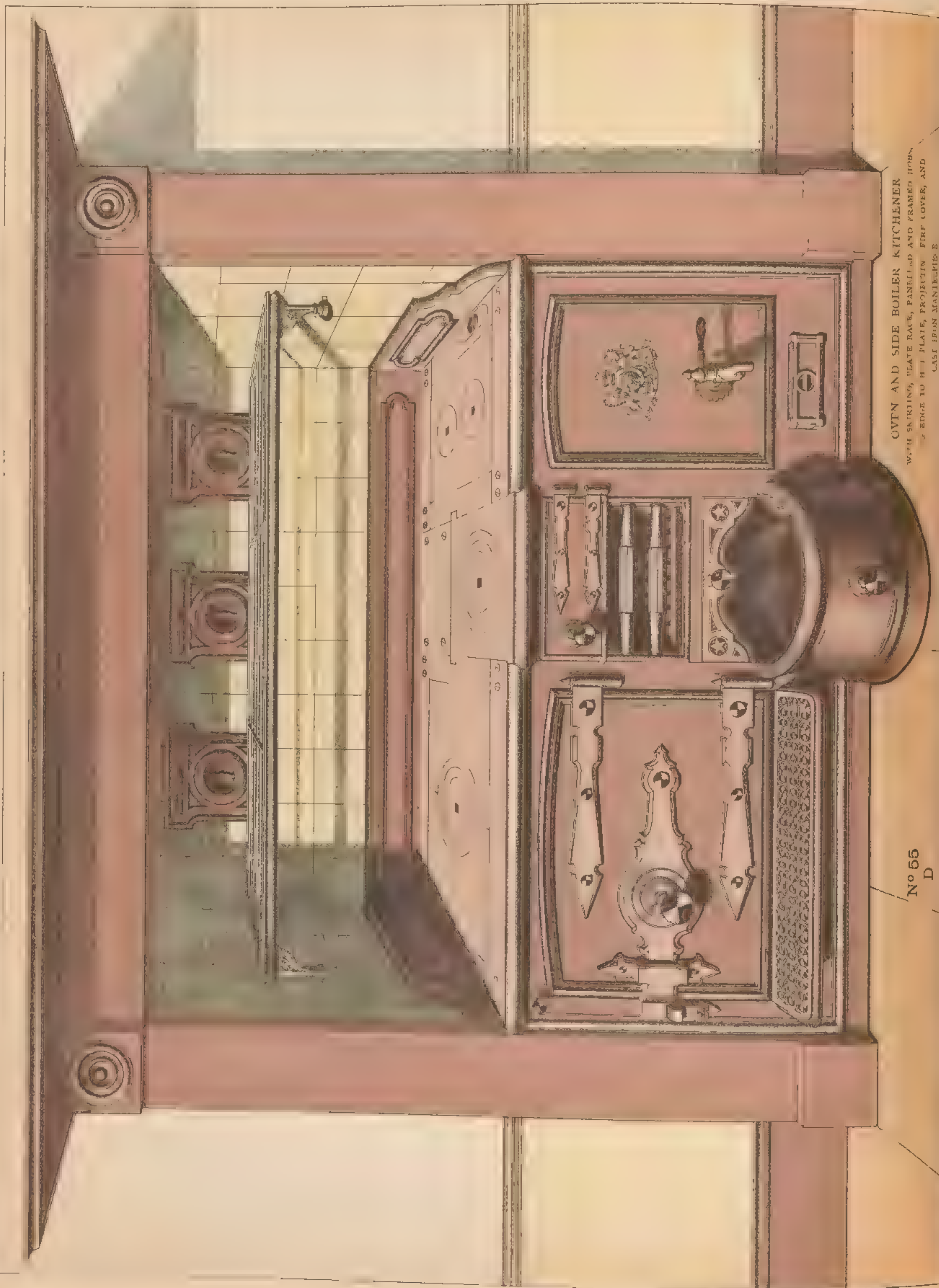
OVEN AND SIDE BOILER KITCHENER
WITH SKIRTING, PLATE RACK, O.G. EDGE TO HOT PLATE,
AND ROUNDED ENDS.

Nº 55
B.



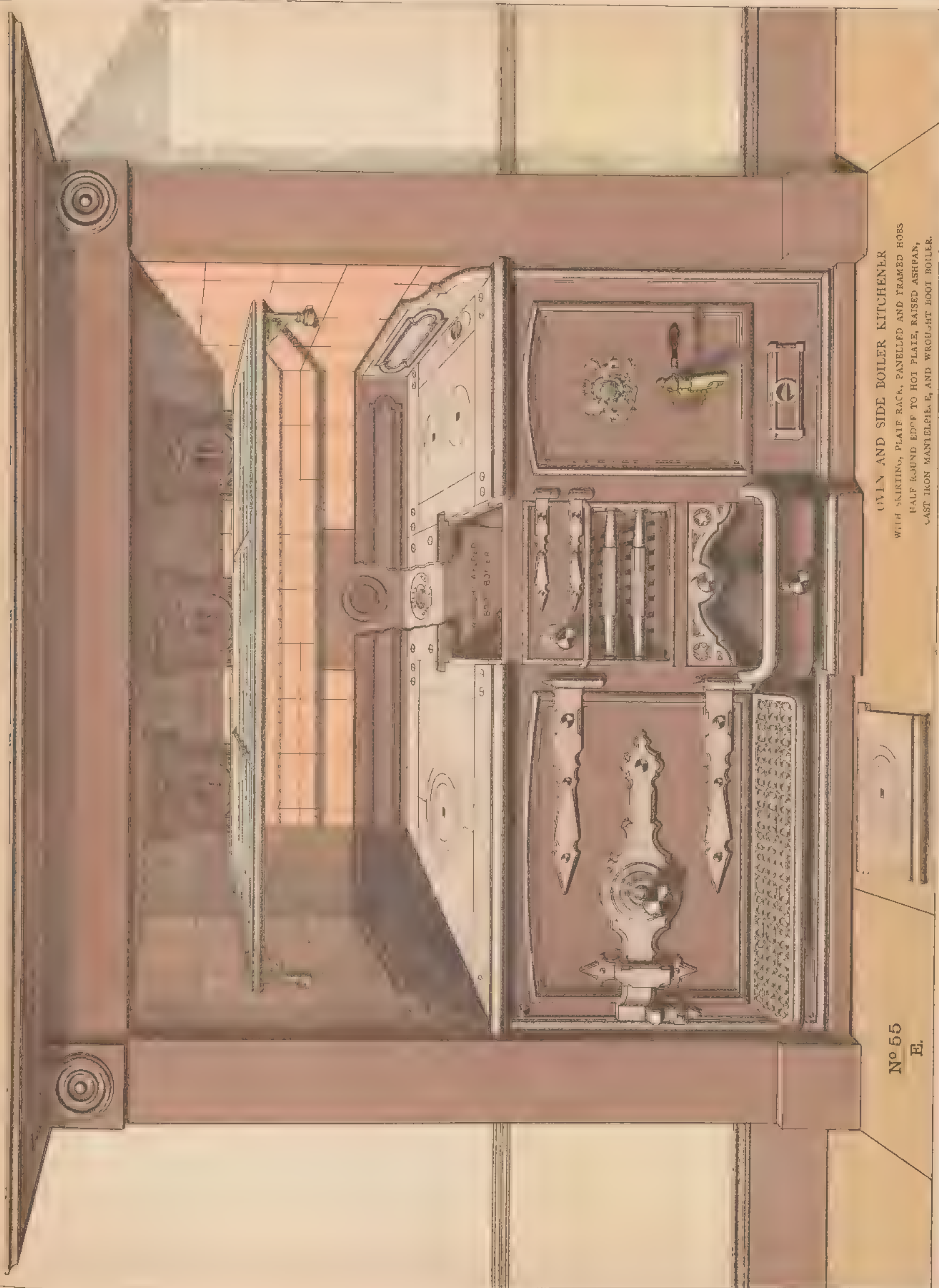
OVEN AND SIDE BOILER KITCHENER.
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
ROUNDED ENDS, RAISED ASHPAN, AND WITH WROUGHT ARCH
FLUE TO BATH BOILER.

N° 55
C.



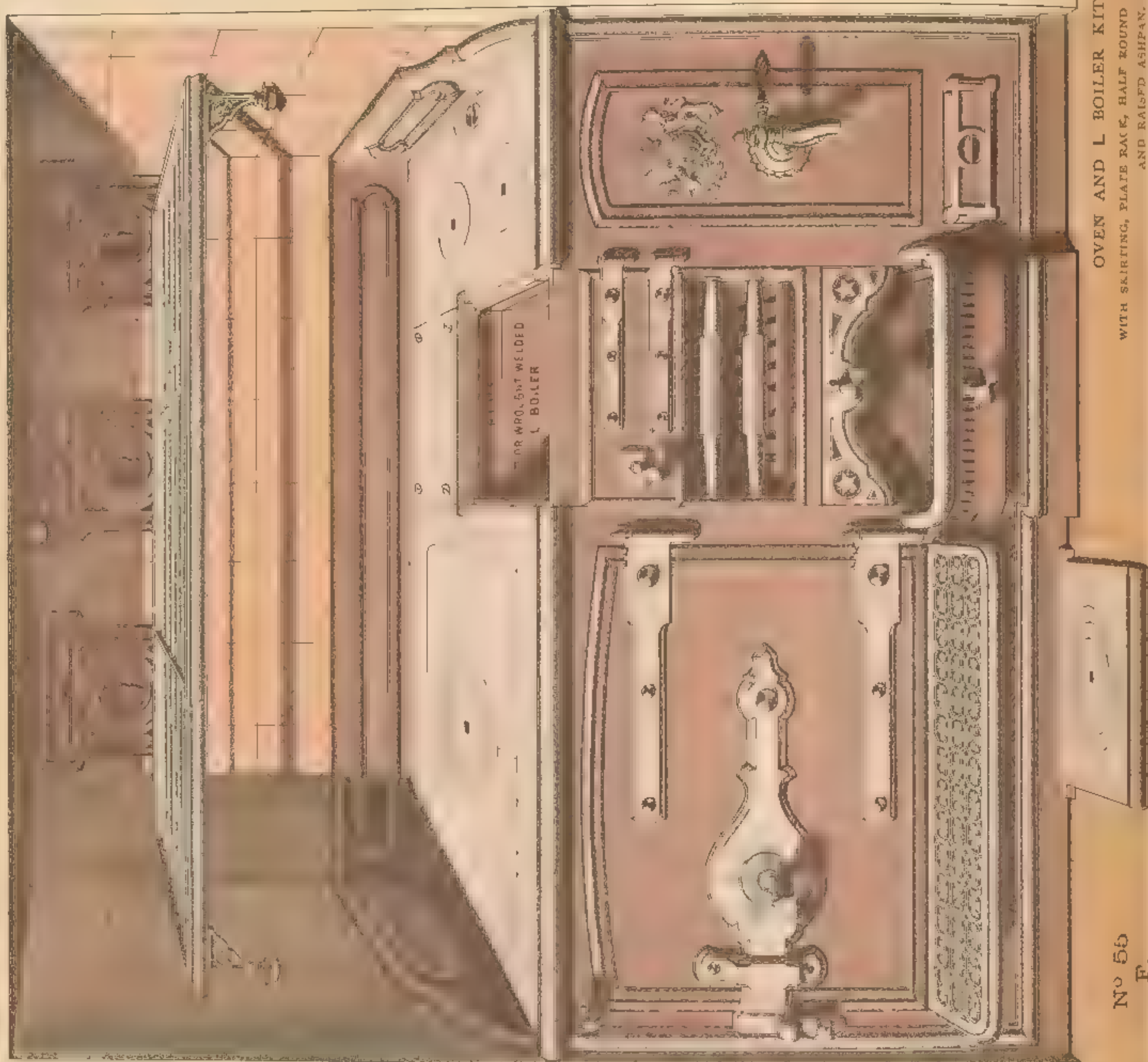
OVEN AND SIDE BOILER KITCHENER
WITH SKIRTING, PLATE RACK, PANTRY AND FRAMED HOOD,
EDGE TO H-I PLATE, PROJECTING FIRE COVER, AND
CAST IRON MANICURE E

Nº 55
D



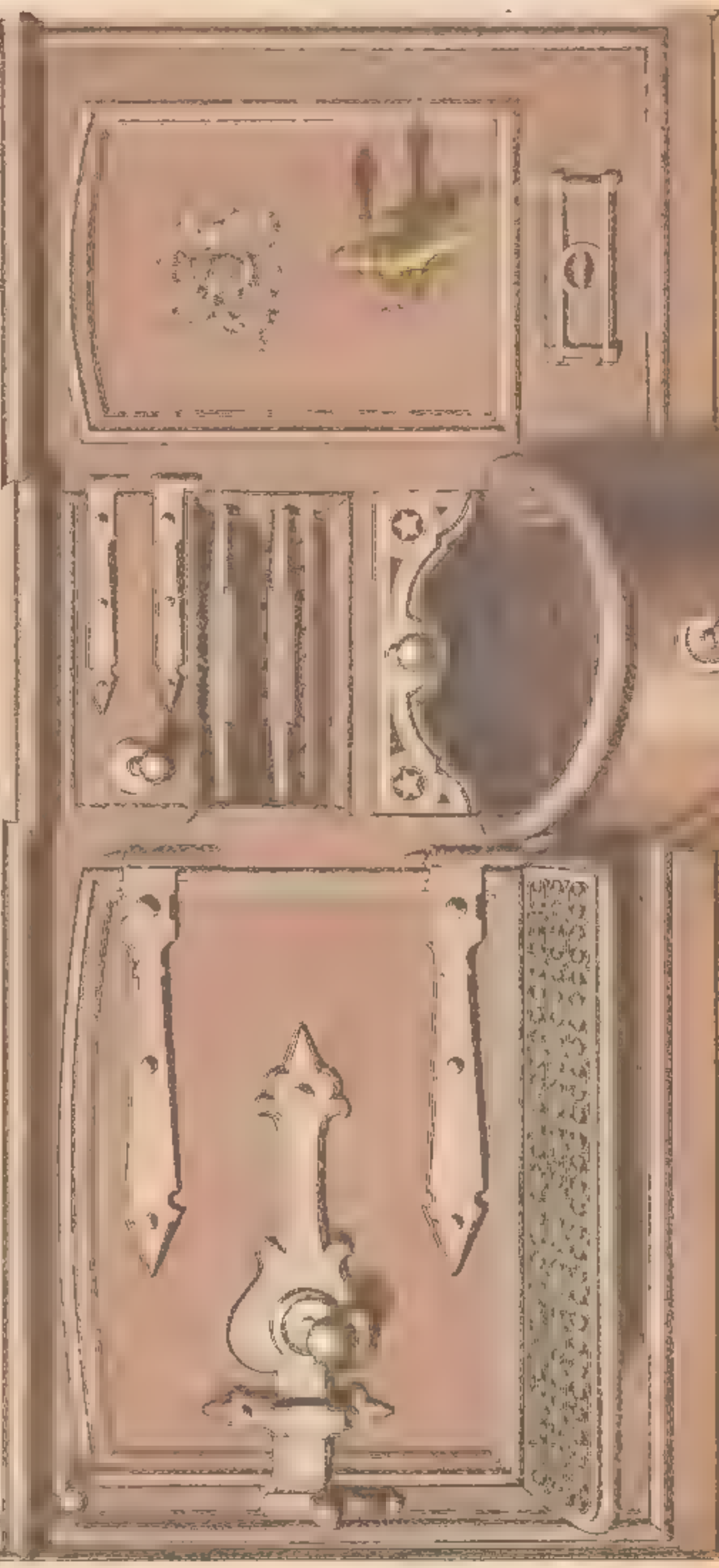
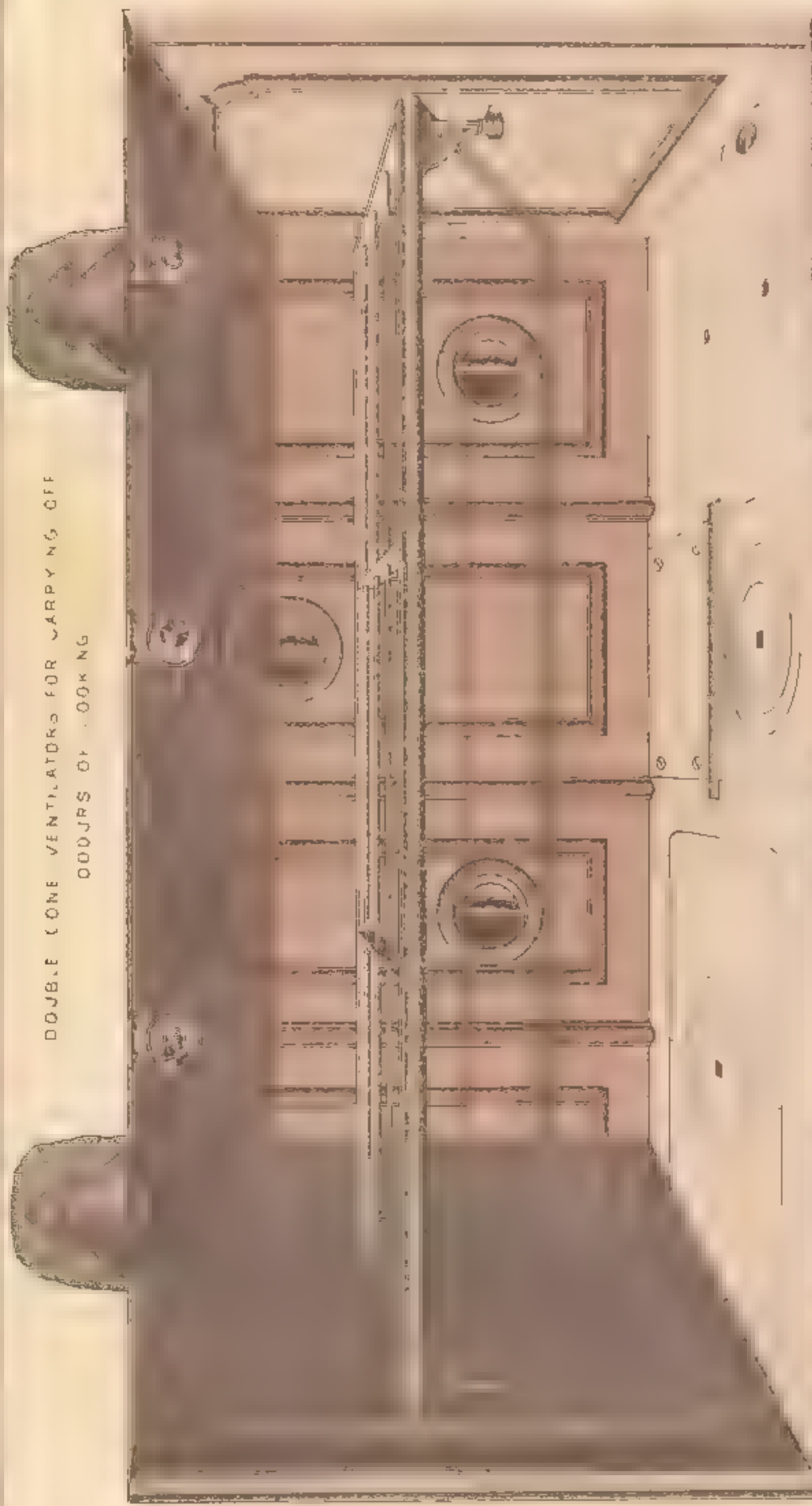
OVEN AND SIDE BOILER KITCHENER
 WITH SMILING, PLATE RACK, PANNELED AND FRAMED HOBS
 HALF ROUND EDGE TO HOT PLATE, RAISED ASHPAN,
 CAST IRON MANTELPIECE, AND WROUGHT FOOT BOILER.

No 55
 E.



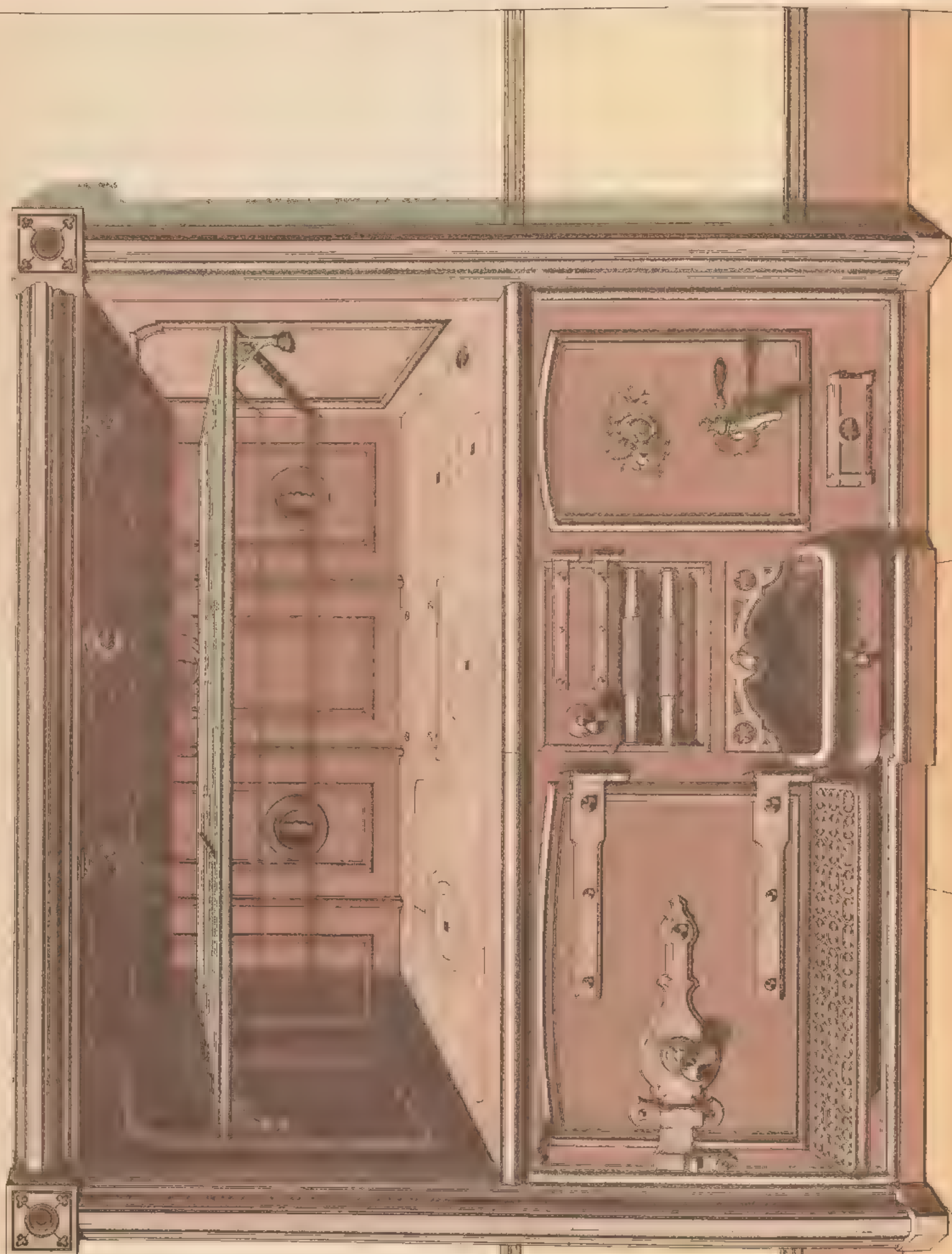
OVEN AND L. BOILER KITCHENER.
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND RAISED ASHPAN.

DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODORS OF COOKING



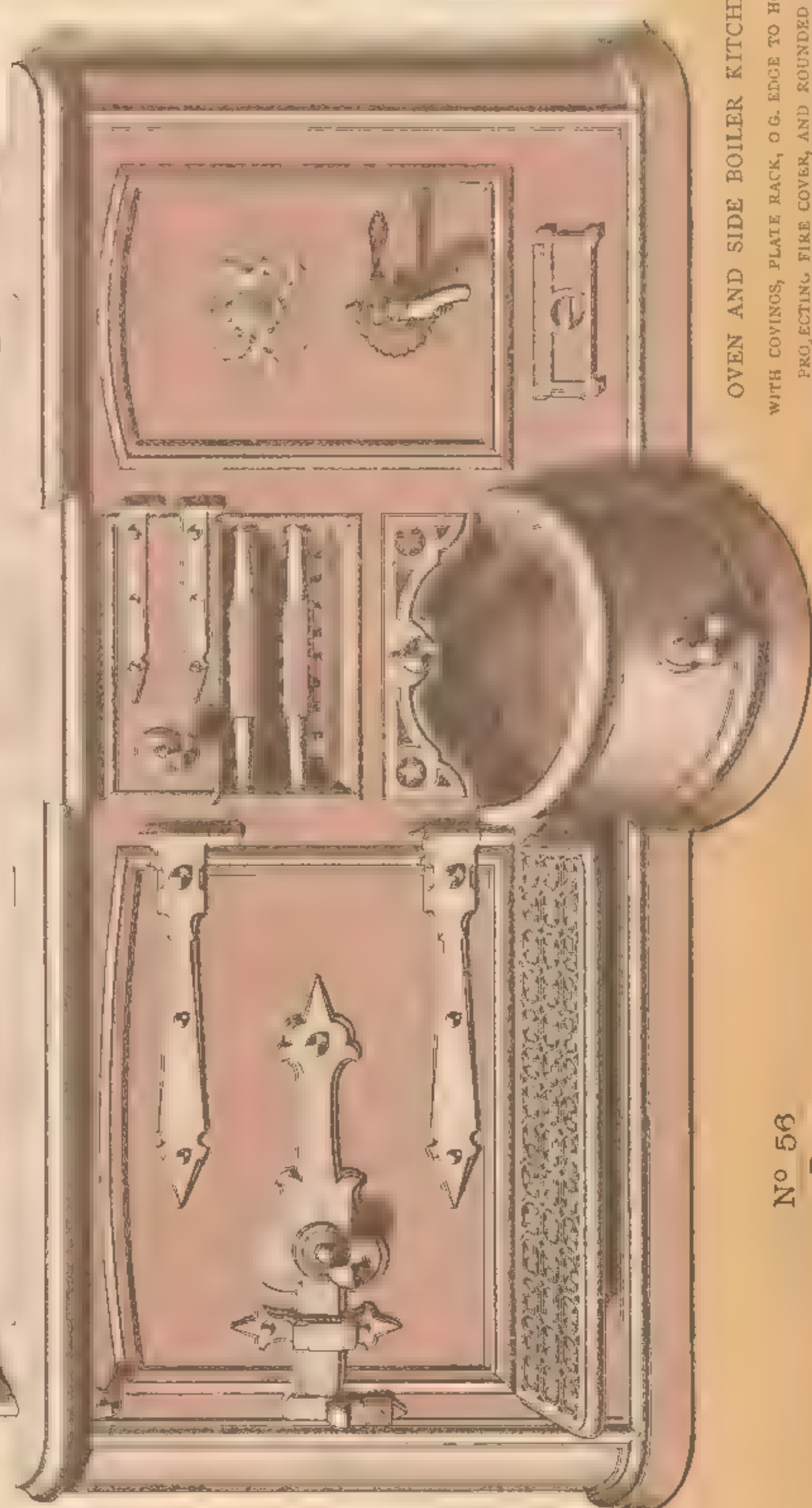
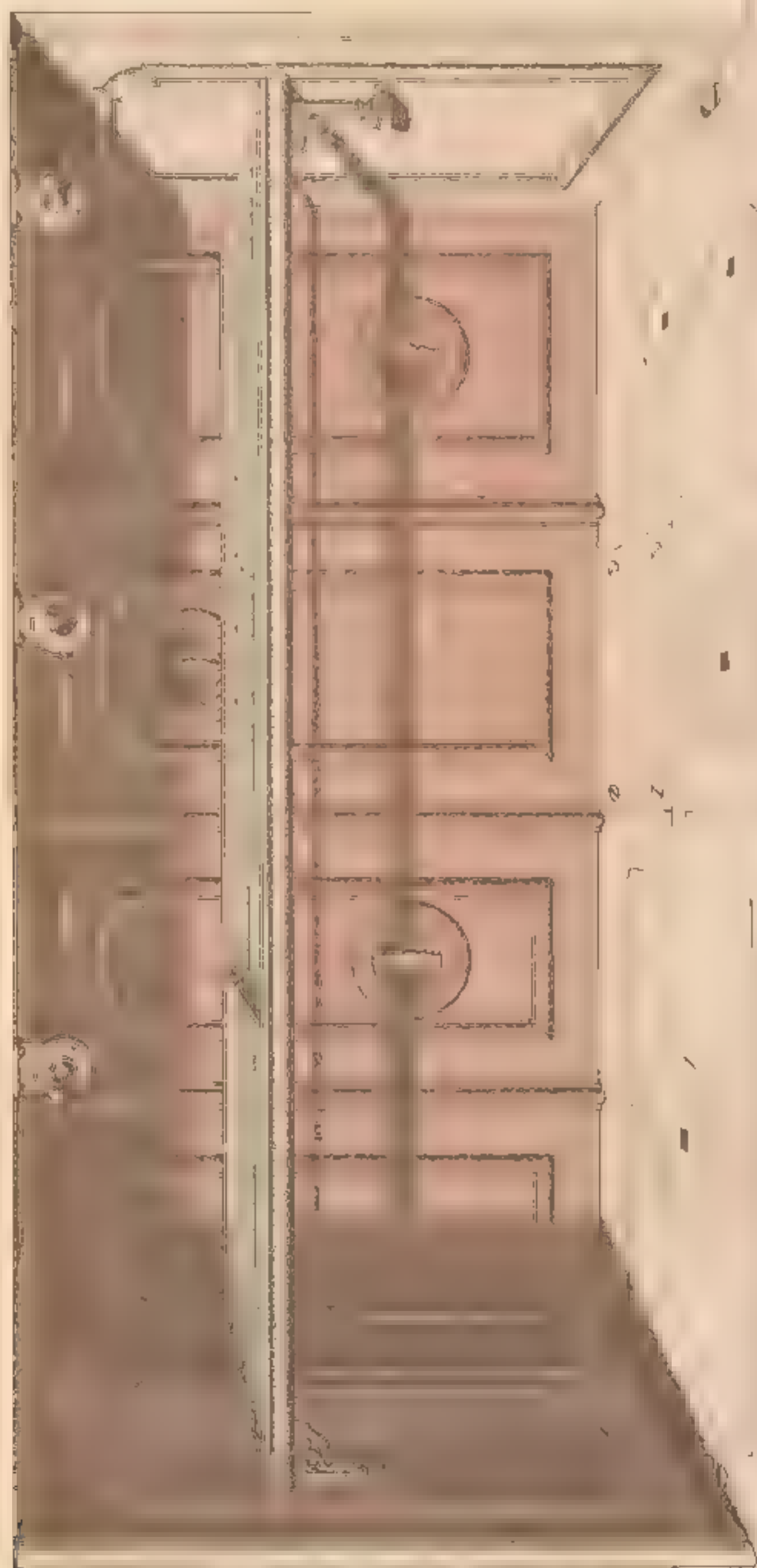
OVEN AND SIDE JACK TECHNIQUE
WITH COVINGS, PLATE RACK, O.G. EDGE TO HOT PLATE, AND
S. F. H. A. R. E. R.

No 56



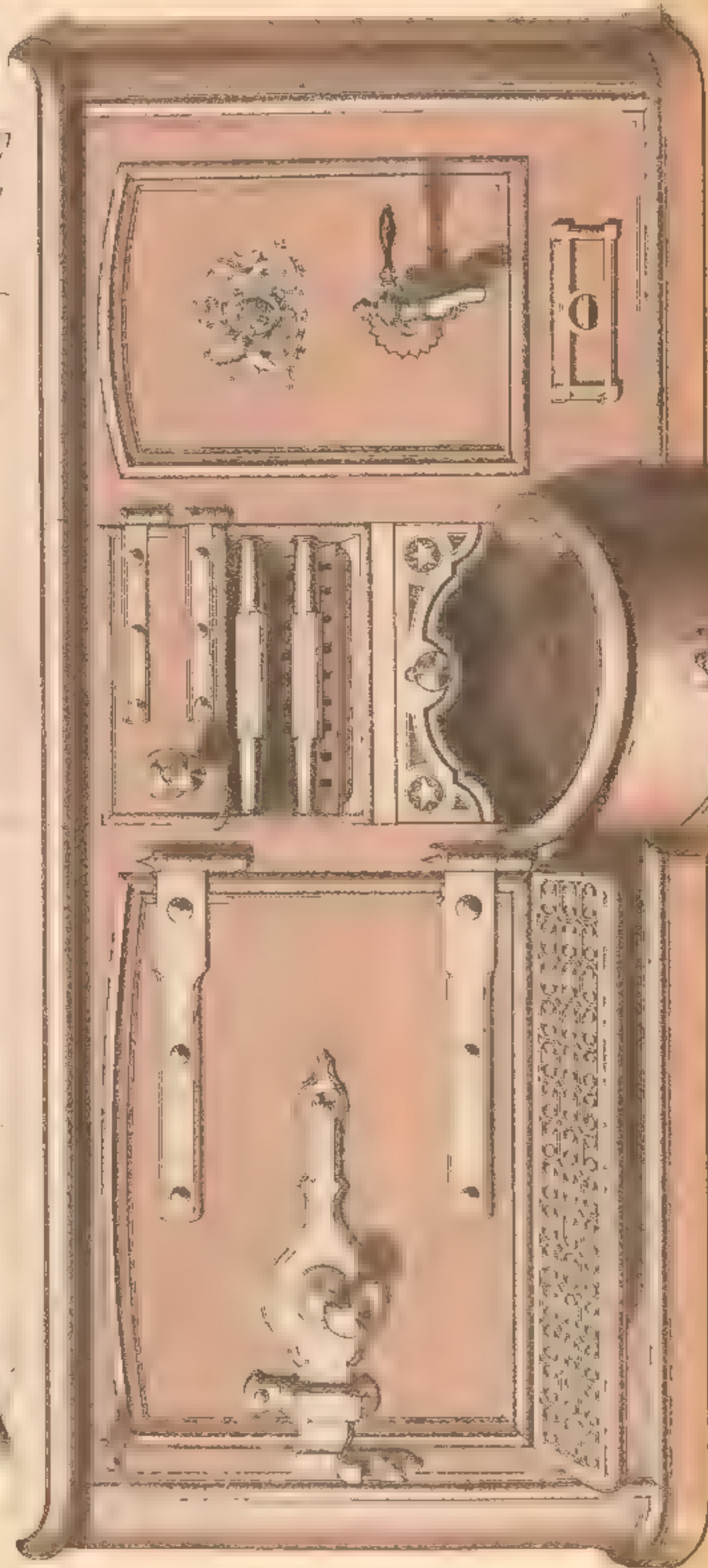
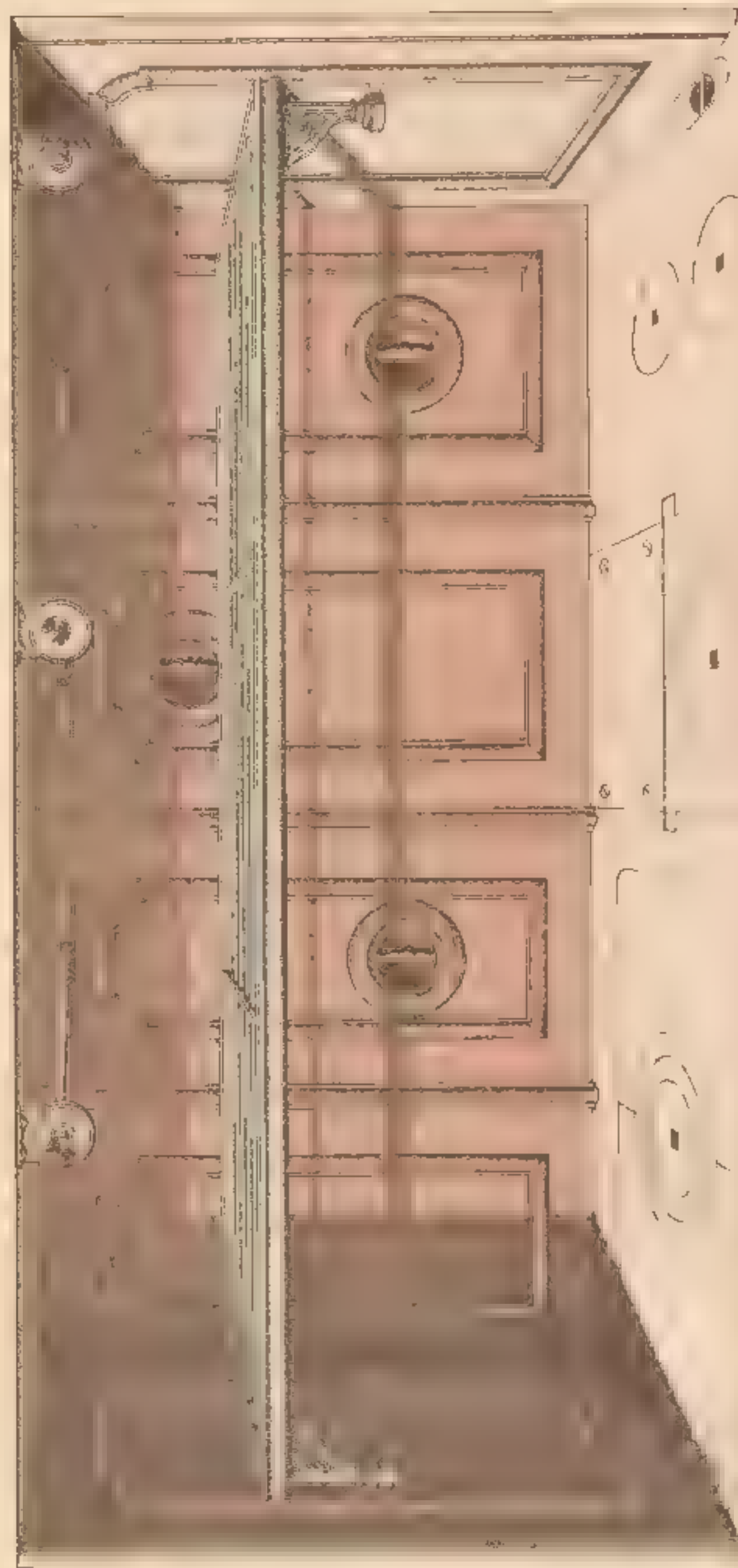
OVEN AND SIDE BOILER KITCHENER
 WITH A PAN, AND A HOT PLATE,
 AND A PAN, AND A HOT PLATE,

No 56
 A



OVEN AND SIDE BOILER KITCHENER.
WITH COVINGS, PLATE RACK, O.G. EDGE TO HOT PLACE,
PROJECTING FIRE COVER, AND ROUNDED ENDS

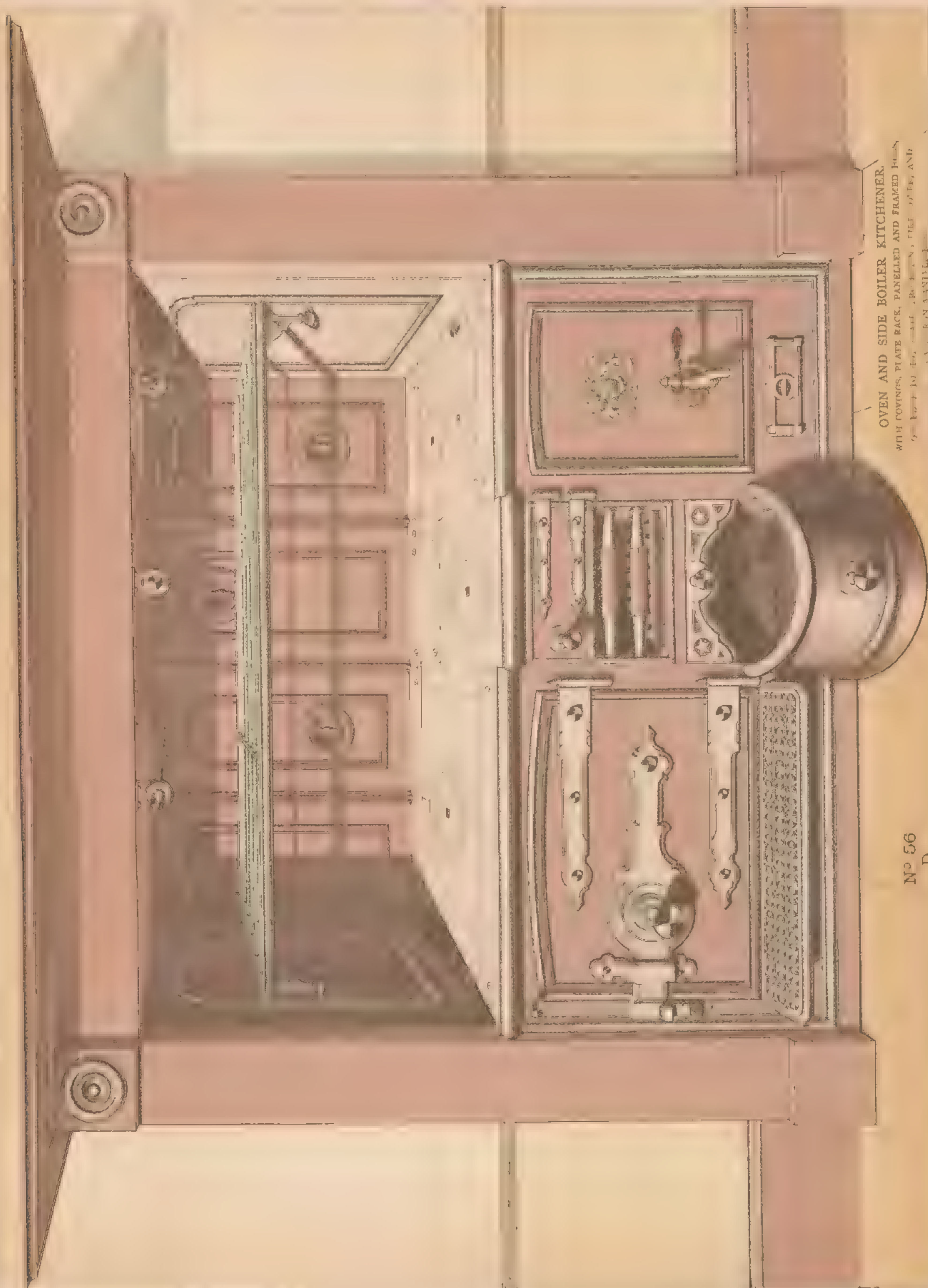
Nº 56
B.

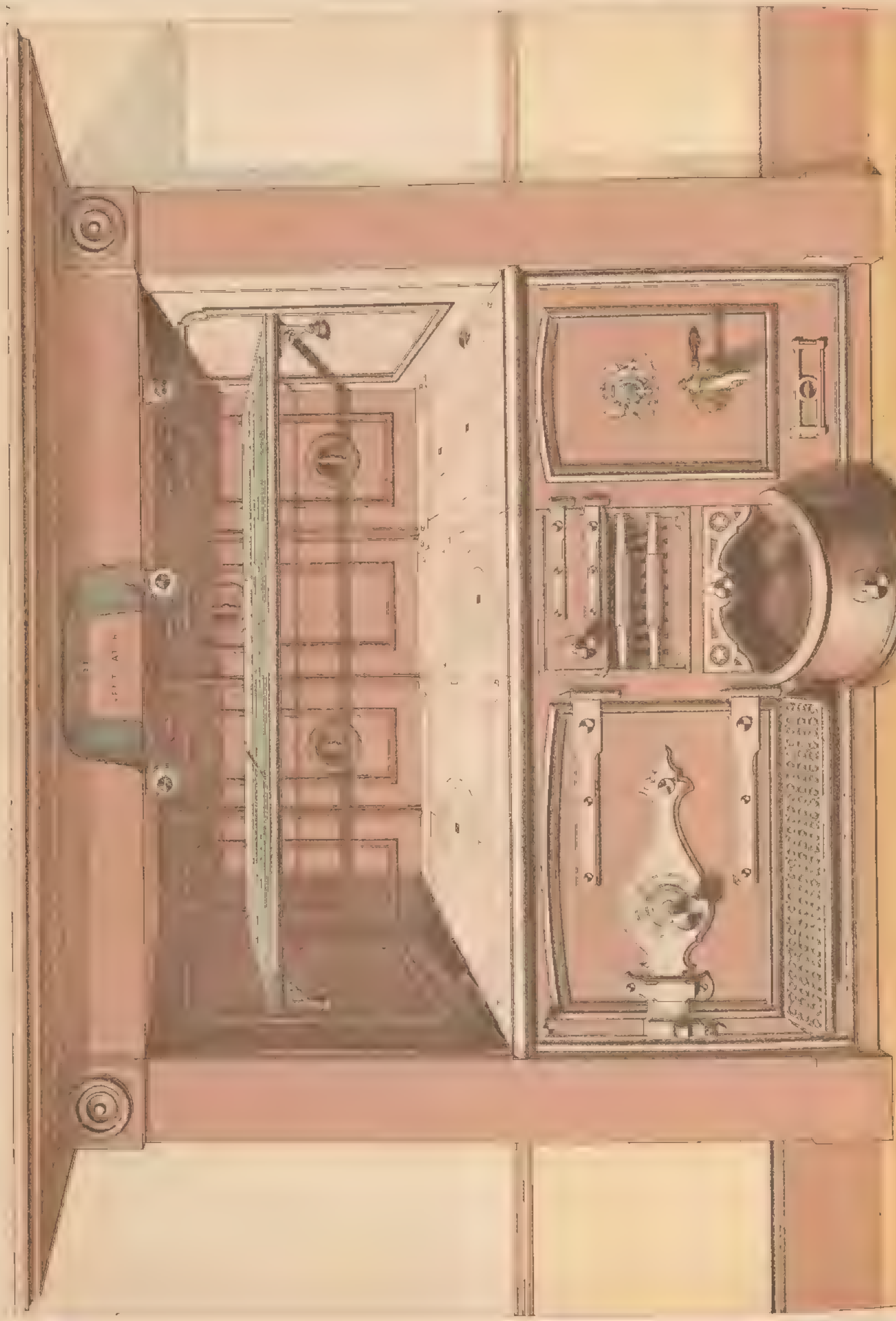


OVEN AND SIDE BOILER KITCHENER
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS

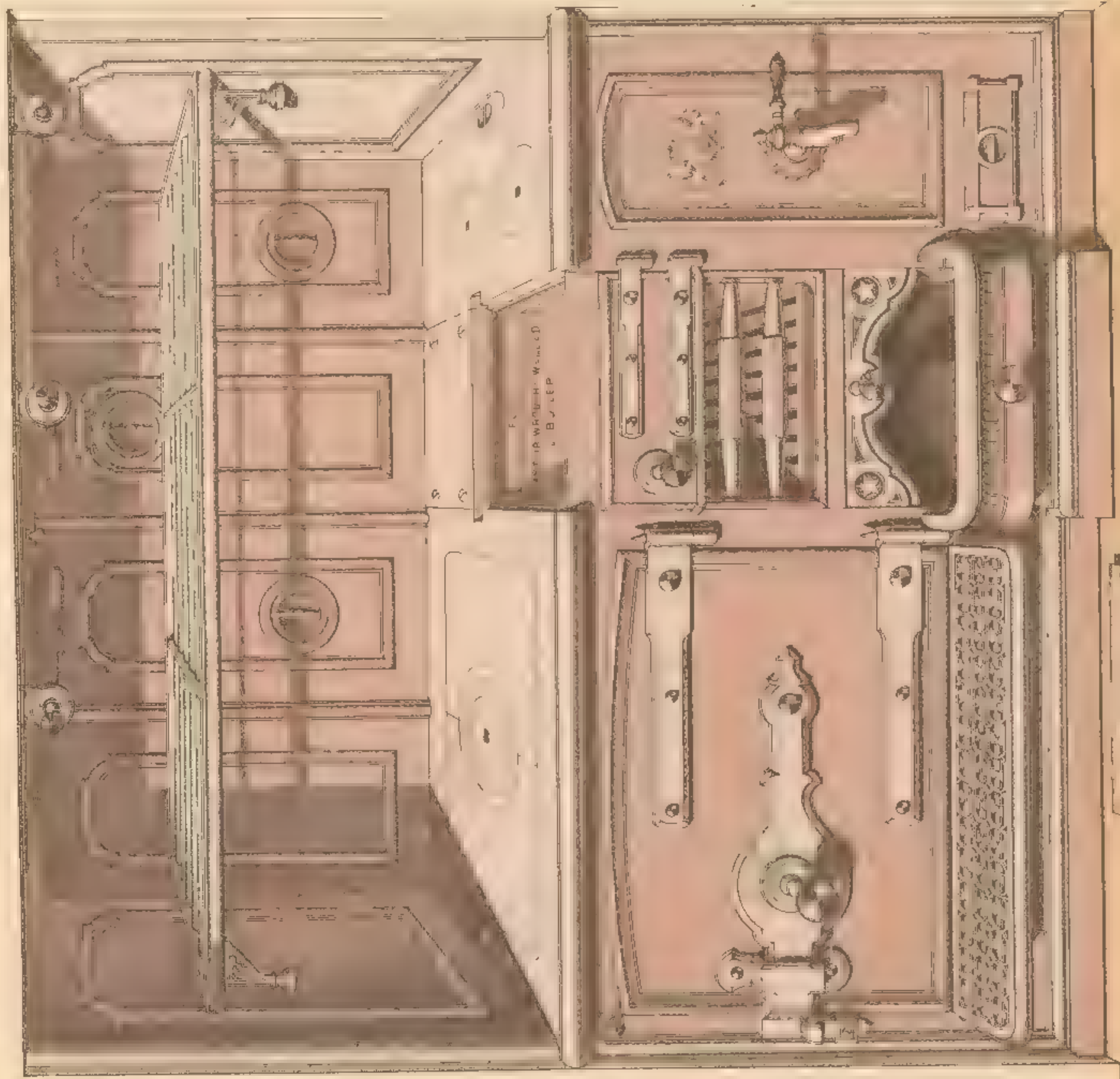
OVEN AND SIDE BOILER KITCHENER.
WITH COVINGS, PLATE RACK, PANELLLED AND FRAMED HOOD,
AND A BURNING PLACE, AND A BURNING PLACE.

Nº 56
D





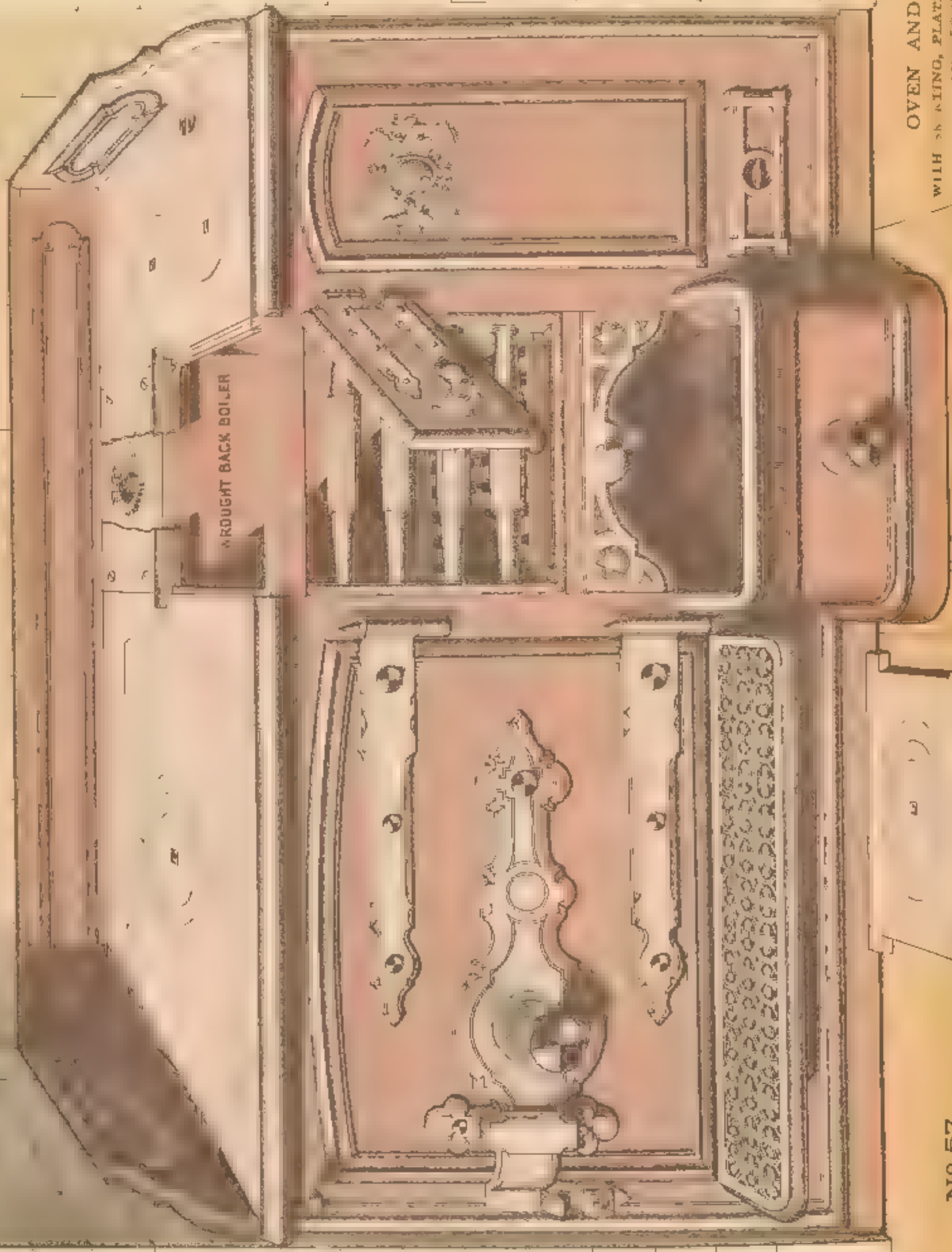
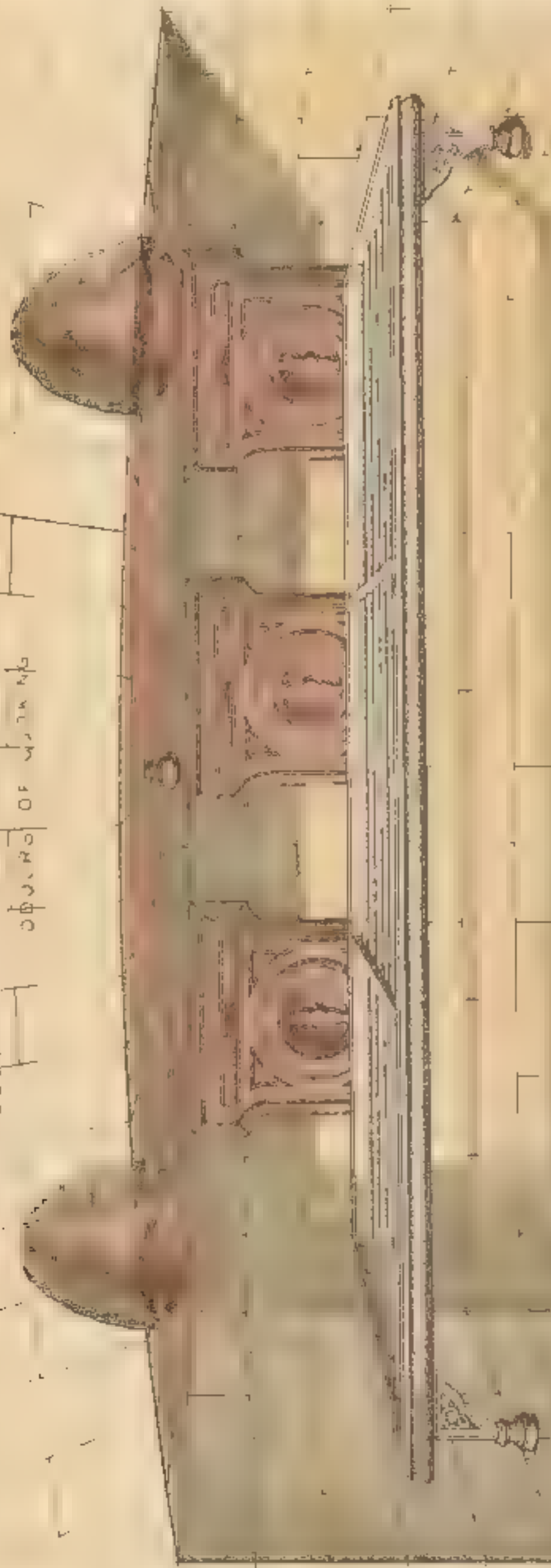
OVEN AND SIDE-BOILER KITCHENER
WITH OVEN, STOVE, PAN, AND BOILER
TALL AND EDGE TO HOT PLATE, AND ANOTHER HANDLE



OVEN AND L BOILER KITCHENER.
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND FANDED ASHTAN

No. 56
F.

DOUBLE TONGUE VENTILATORS FOR ARRANGING
OF CHAMBERS



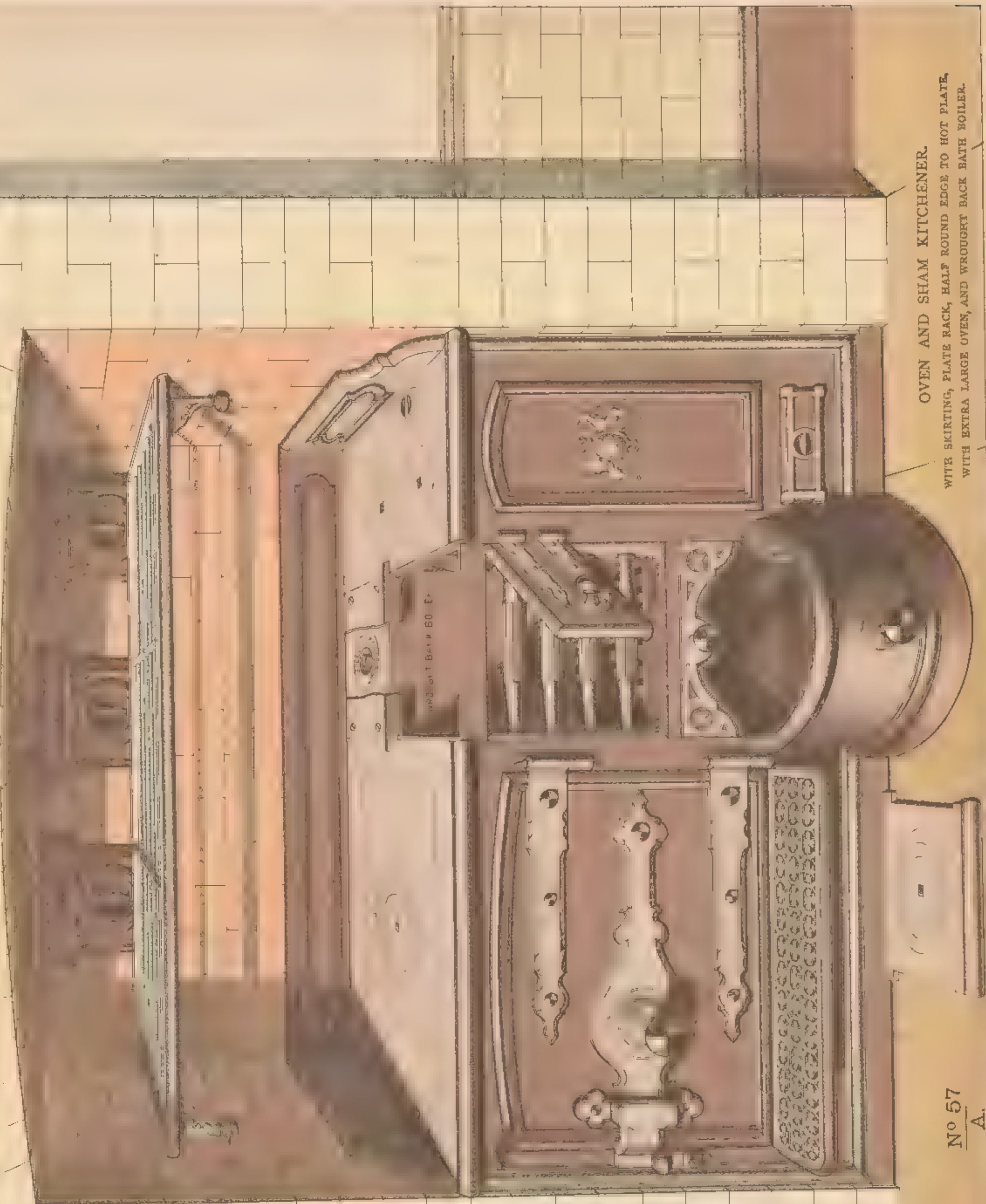
Nº 57

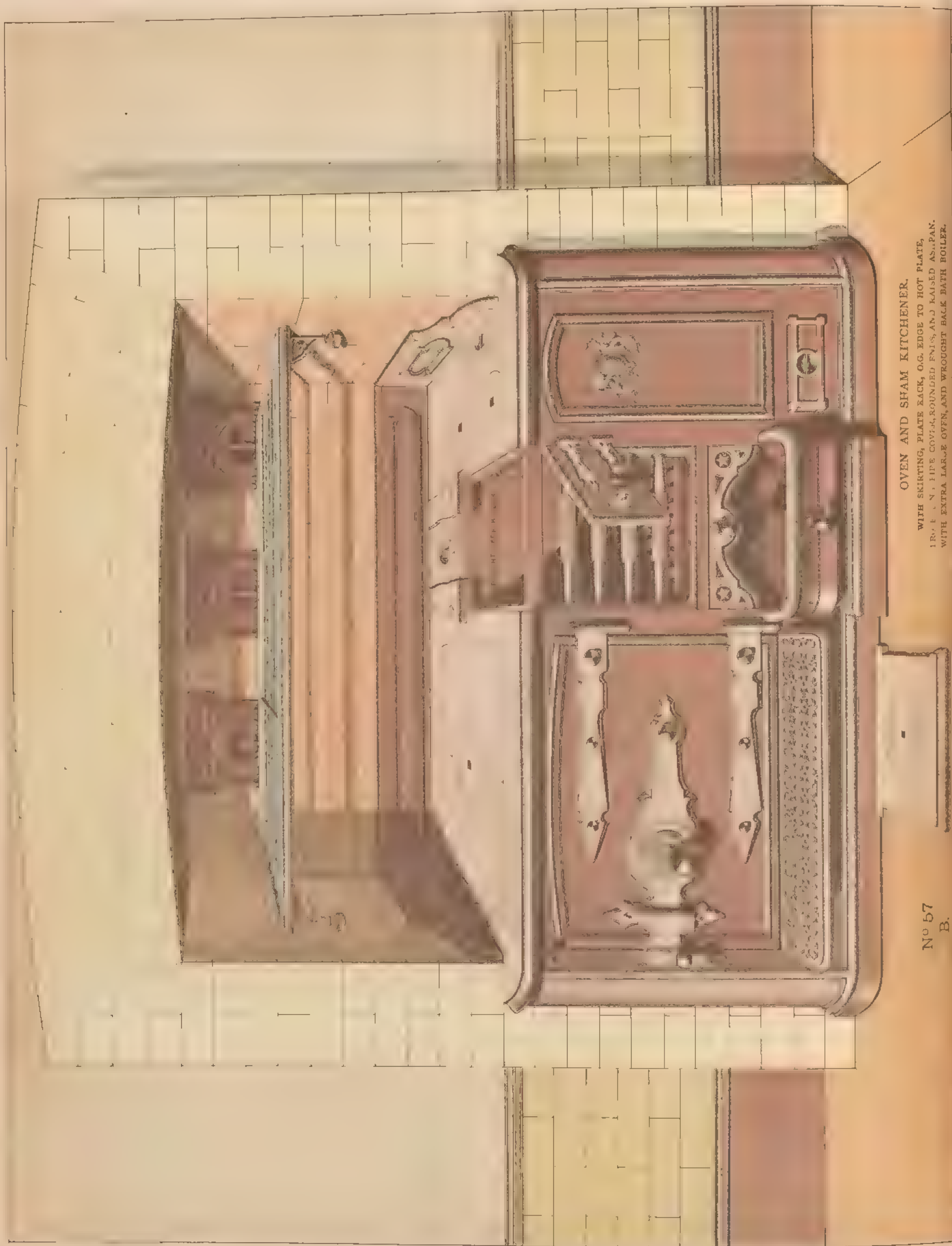
OVEN AND SHAM KITCHENER.
WITH SHEDDING, PLATE RACK, O.D. EDGE TO HOT PLATE,
AND FRUITING, OVER THE OVEN.
WITH EXTRA LARK OVEN, AND OF TULLY MA & SONS BOILER

AS F. A. L. N. P. A. R.

OVEN AND SHAM KITCHENER.
 WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
 WITH EXTRA LARGE OVEN, AND WROUGHT BACK BATH BOILER.

No 57
 A.



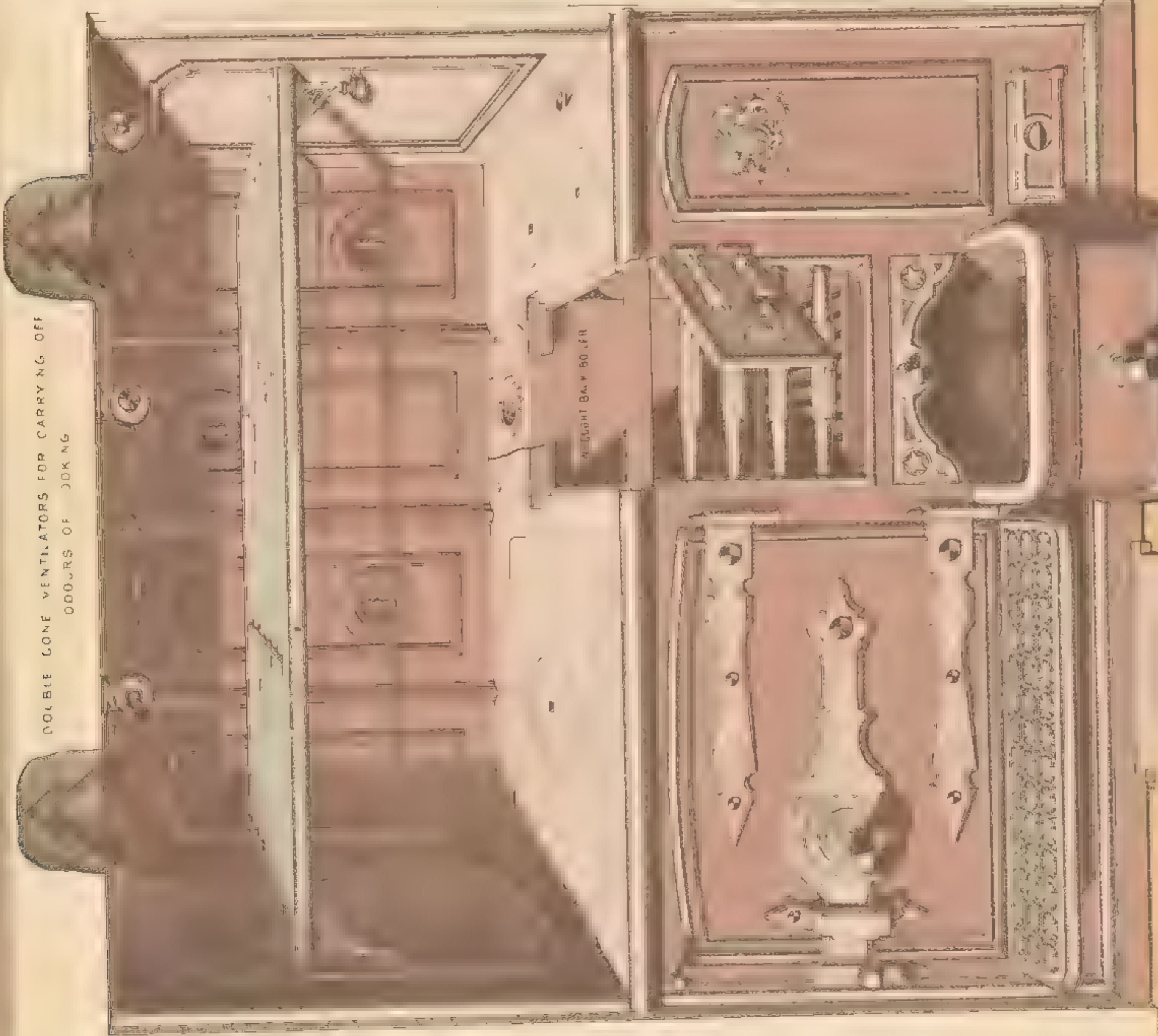


OVEN AND SHAM KITCHENER.

WITH SKIRTING, PLATE RACK, O.G. EDGE TO HOT PLATE,
IRON, PIPE COVER, ROUNDED ENDS, AND RAISED ASHPAN.
WITH EXTRA LARGE OVEN, AND WROUGHT-IRON BATH BOILER.

No 57
B.

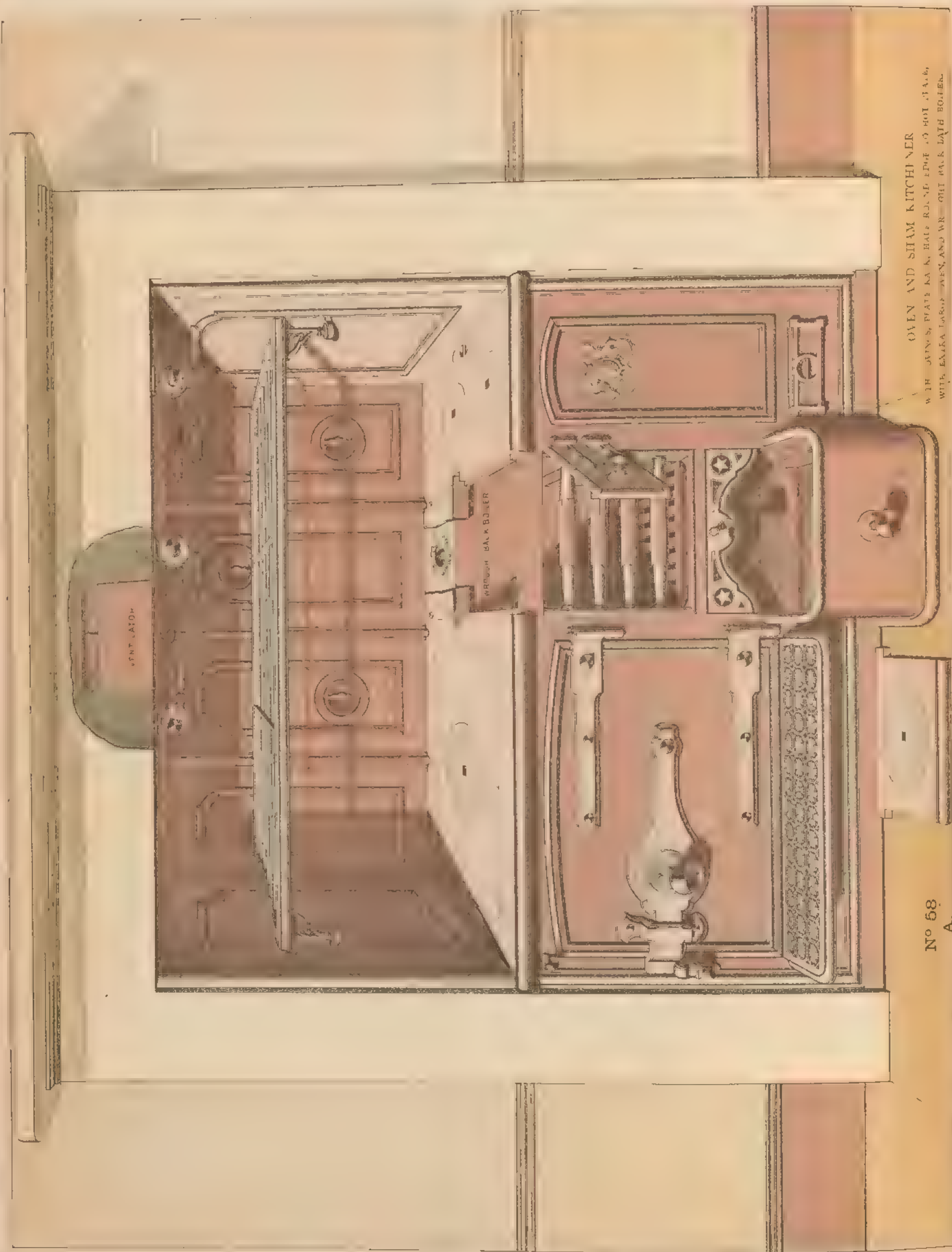
DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODORS OF COOKING



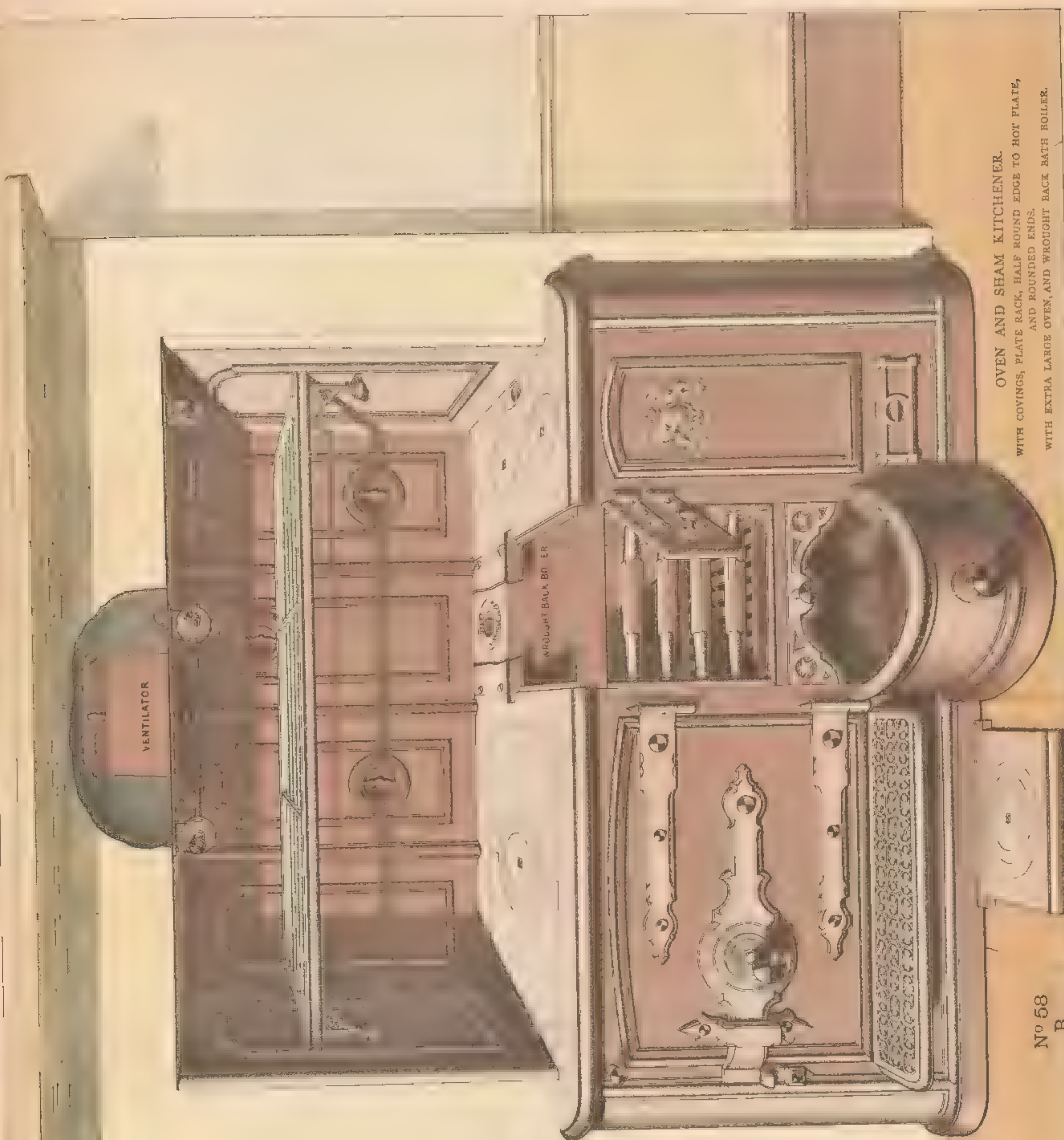
HEIGHT 84 IN BOILER

OVEN AND SHAM KITCHENER.
WITH LOVINGS, PLATE RACK, O.G. EDGE TO HOT PLATE, AND
WITH EXTRA LARGE OVEN, AND WROUGHT BACK BATH BOILER.

No 68



OVEN AND SIAM KITCHENER
WITH JUNGLE, PLATE NO. 1, HALF ROUNDED TO HOT PLATE,
WITH LAKA LAKA OVEN, AND WROUGHT IRON BOILER.



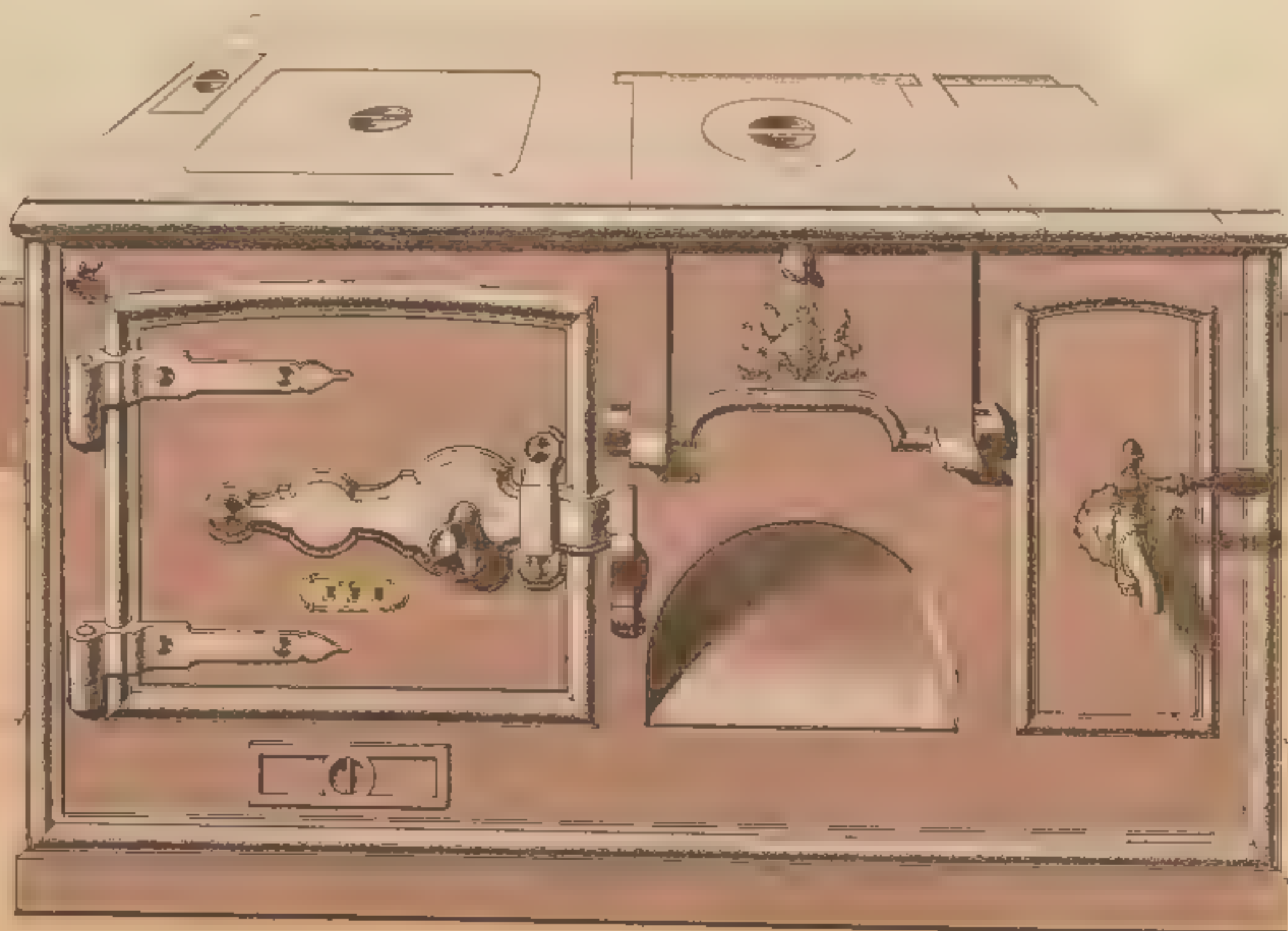
OVEN AND SHAM KITCHENER.
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS.
WITH EXTRA LARGE OVEN, AND WROUGHT BACK BATH BOILER.

No 58
B.



N° 59

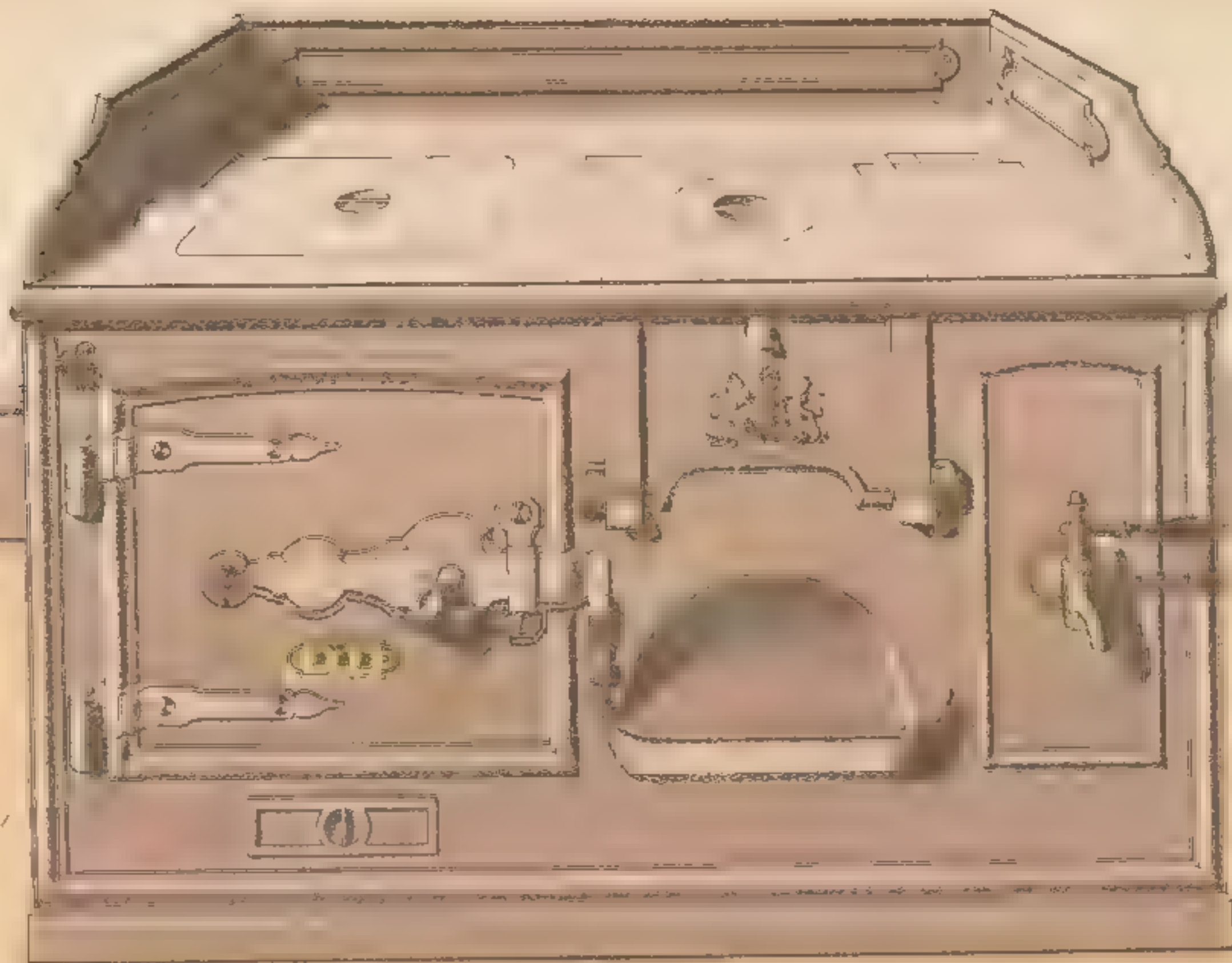
SIZES 2 6 2 9 3 0 WIDE x 8 H GH WITH SHAM SIDE



N° 59

A.

SIZES 2 9 3 0 WIDE x 1' 8" HIGH WITH SIDE BOILER



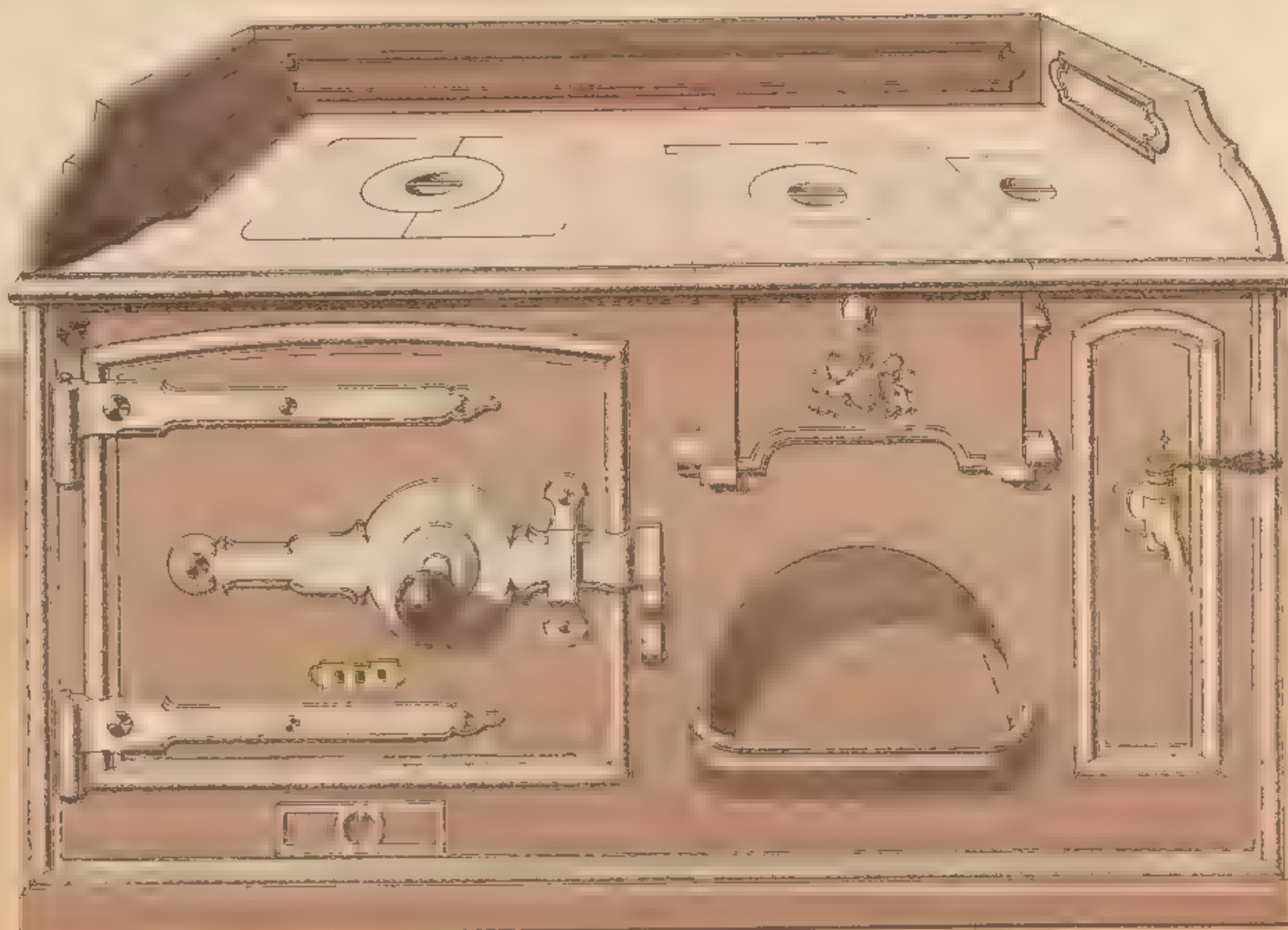
No 59
B.

SIZES 2 9" 3' 0" WIDE x 1' 8" HIGH WITH L BOILER

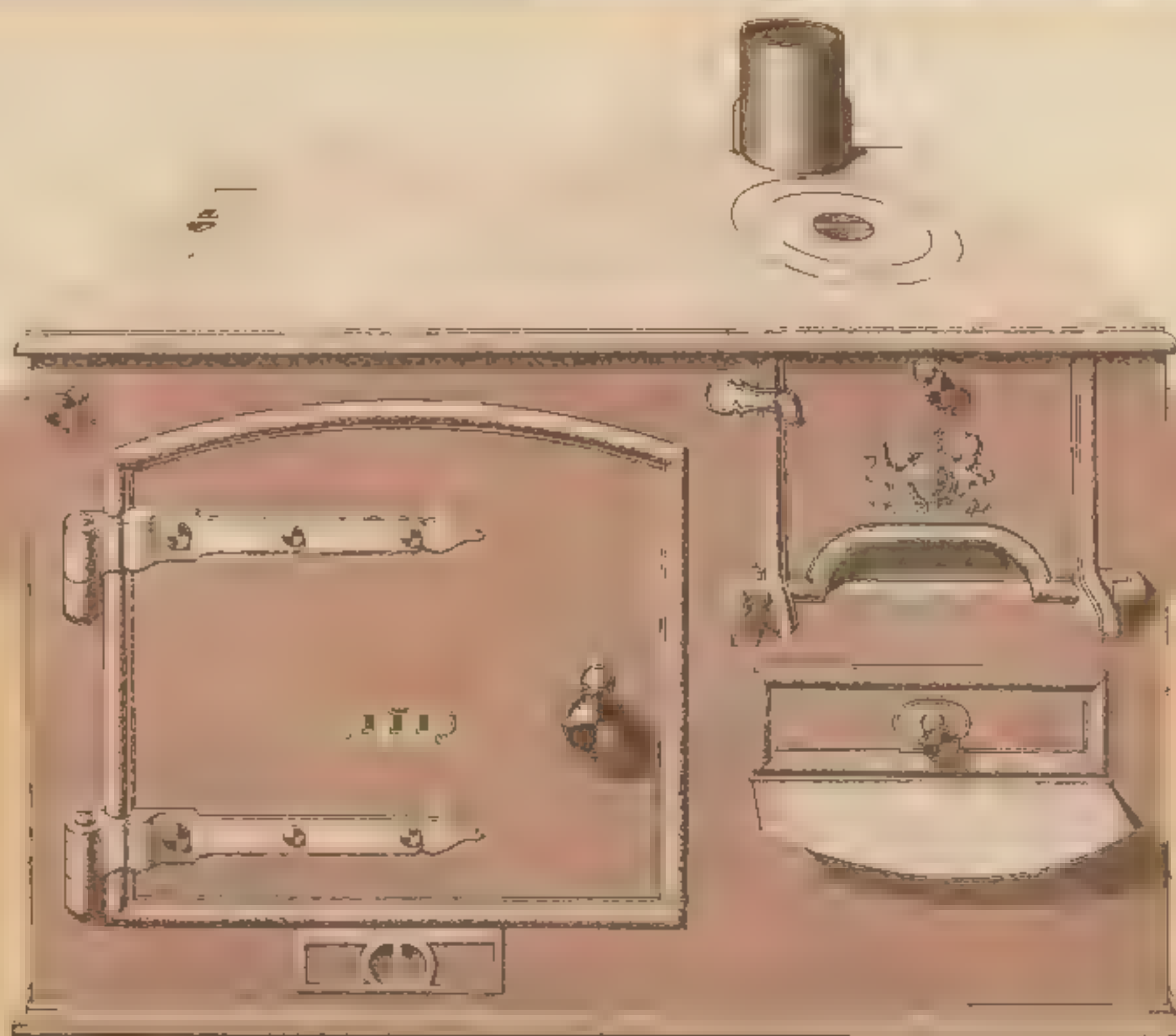


No 59
C

SIZES 3 0" WIDE x 1' 8" HIGH WITH SHAM SIDE ENCLOSED FLUES NO BUILDING REQUIRED

N^o 60

SIZES 30 33 36 x 110" HIGH OVEN AND SHAM
30 33 36 x 10" HIGH OVEN AND L. BOILER

N^o 68

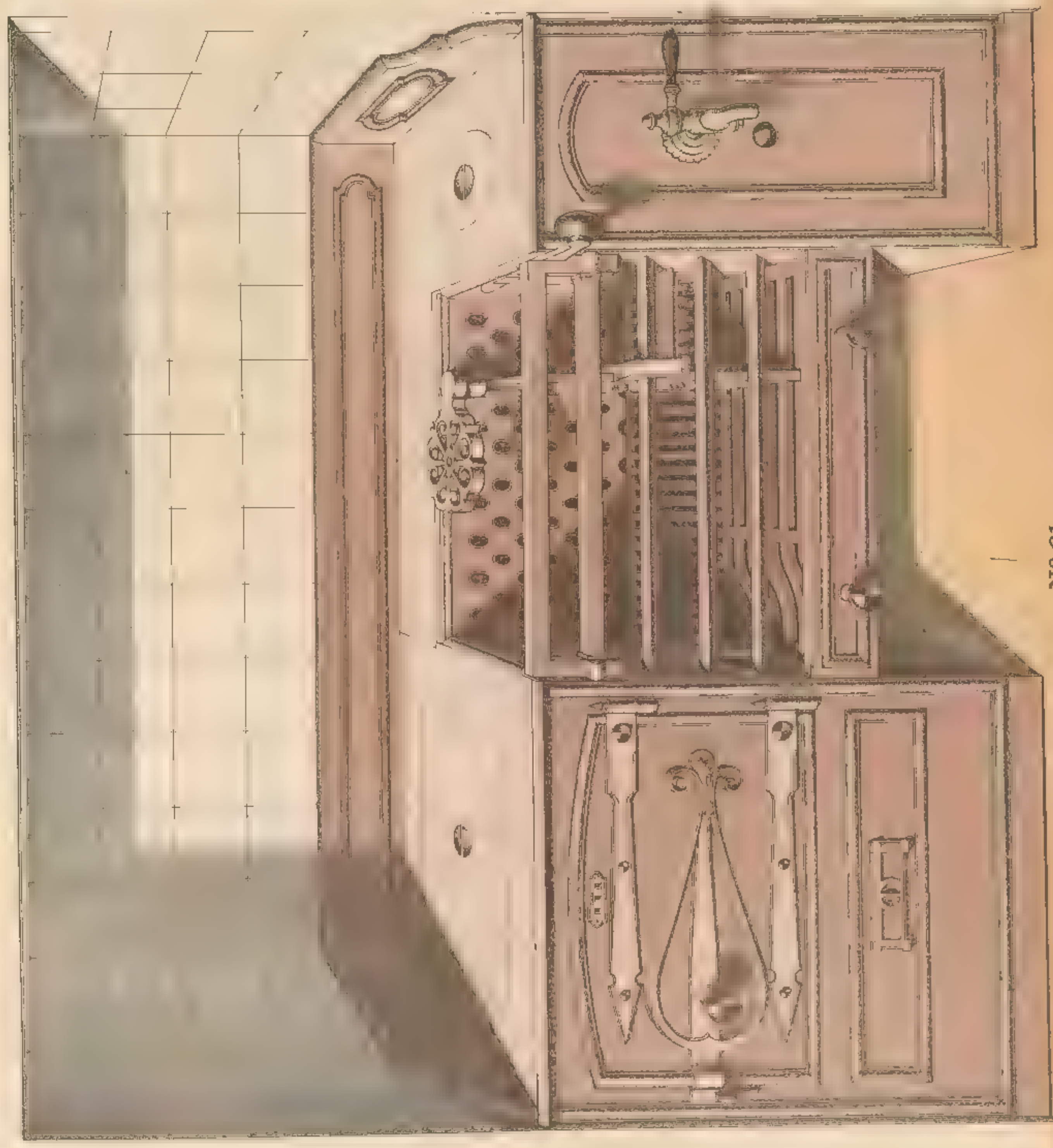
SIZES 20" & 26" W.D. x 16" HIGH
MOULE'S PATENT COTTAGE RANGE.

MADE IN A PORTABLE FORM REQUIRES NO SETTING.

The distinguishing feature of this invention consists in passing the vapour of water through the fire. The water is decomposed by the red hot carbon of the coal, its oxygen goes to burn the fuel in the Grate, and its hydrogen, unflamed by the oxygen of the air, is so much addition to the store of fuel from which the heat of the Grate is derived. Combustion is more complete, the effective heat is greater, and smoke and dust are prevented to an extent

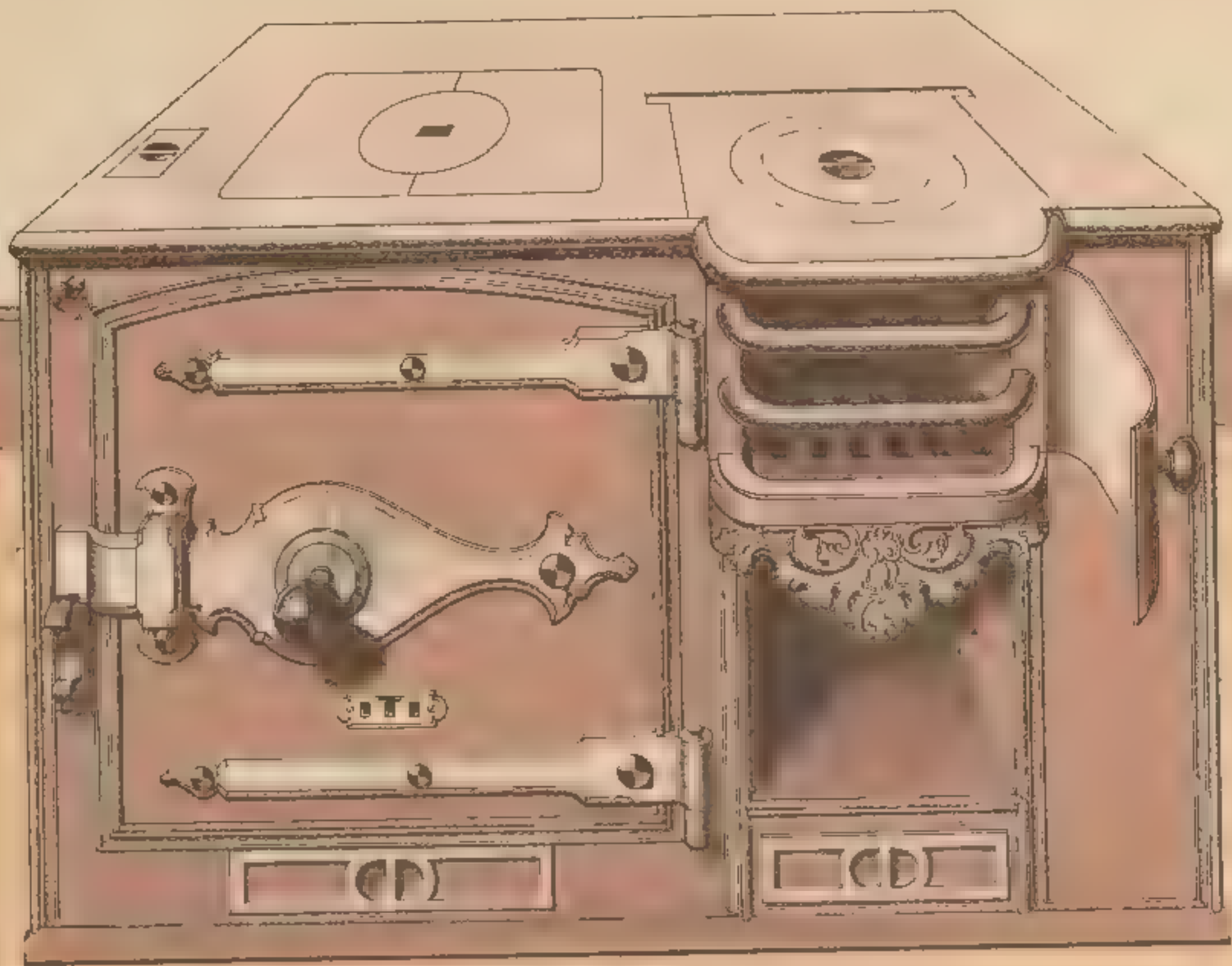
not accomplished by any other method, while the saving in fuel will in a short time be equal to the cost of the Range.

The principle involved has the highest scientific sanction, and has been fully tested by experience; it is also applied with equal advantage to other Close Fire Ranges, Stoves, Register Grates, Furnaces, &c. &c.



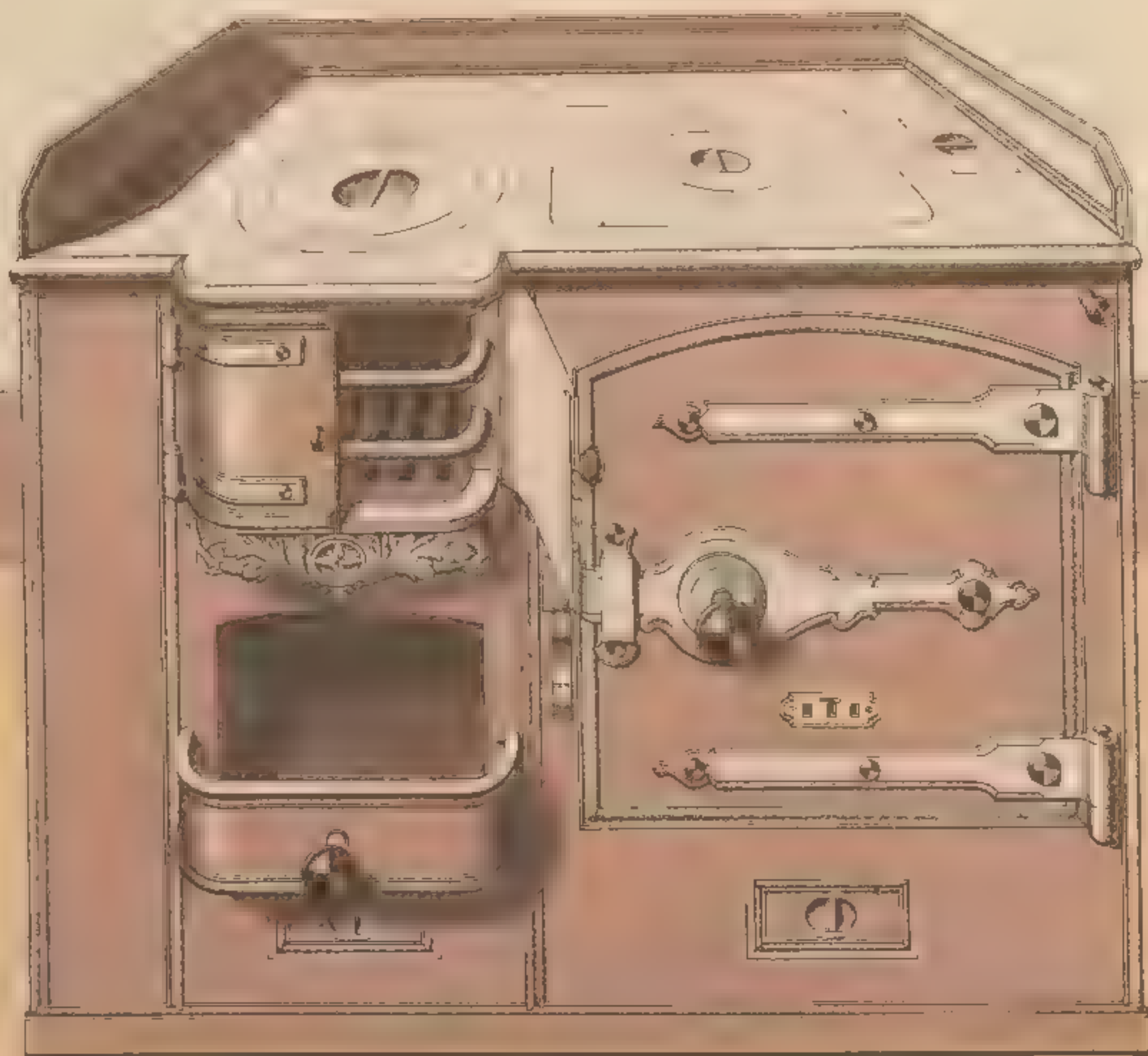
No 61

OVEN HEATED FROM MAIN FIRE
SIZES 3' 6" TO 5' 0" WIDE x 2' 4" H. CH



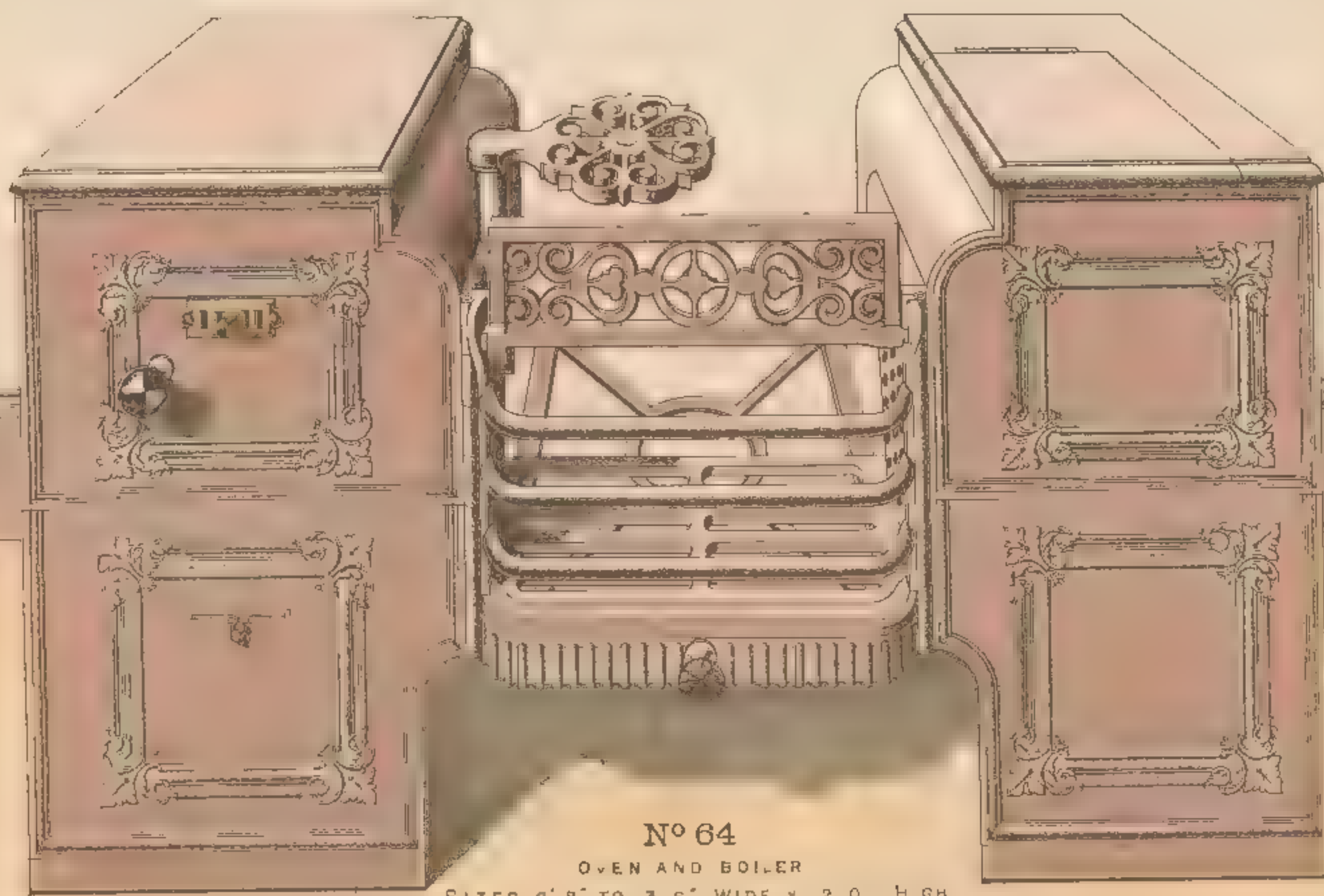
N° 62

SIZES 26 28 & 30 WIDE, x 10 HIGH



N° 63

SIZES 26 29 & 30 WIDE, x 22 HIGH



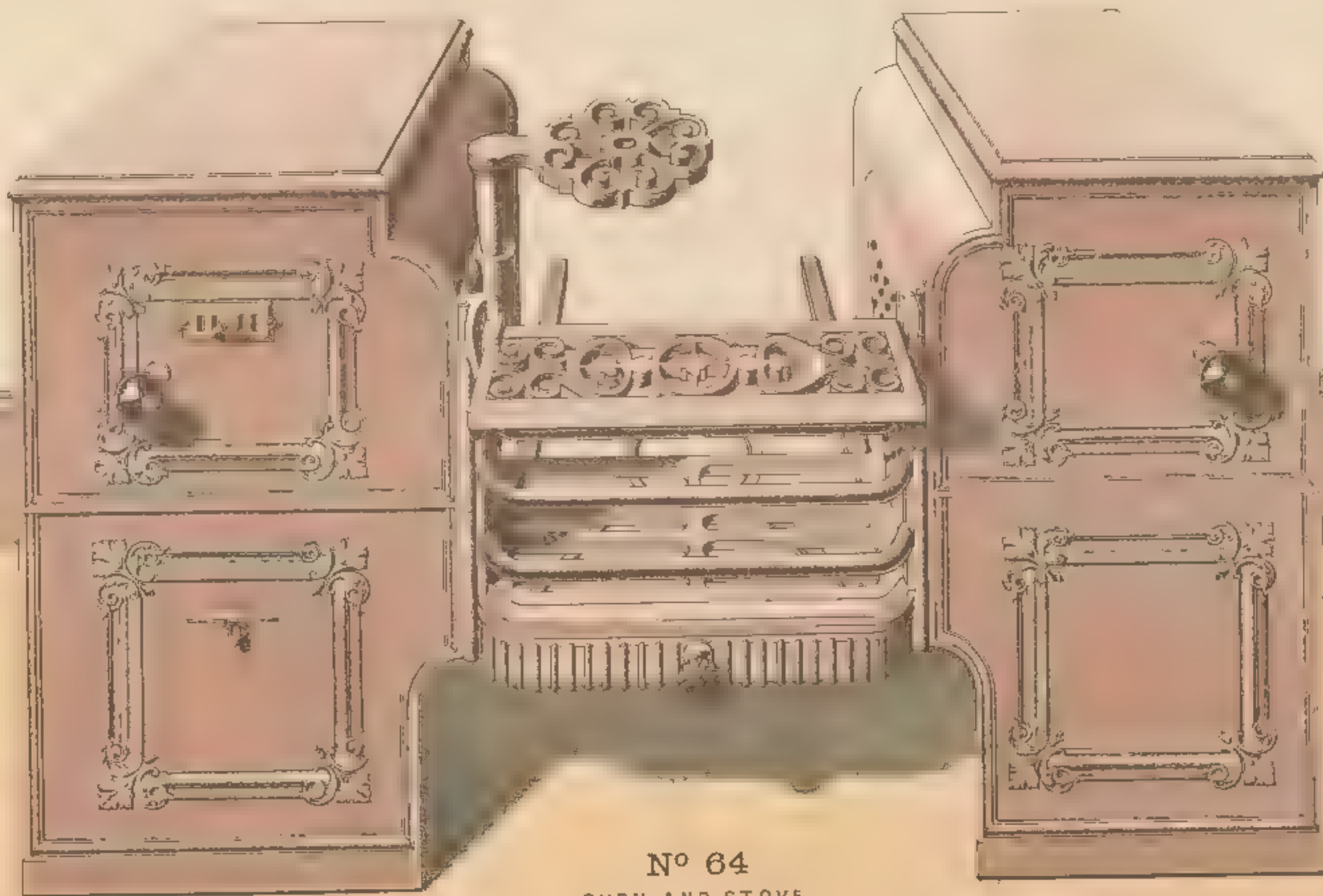
Nº 64

OVEN AND BOILER

SIZES 2' 8" TO 3' 6" WIDE x 2' 0" HIGH

OVEN AND SHAM

SIZES 2' 6" TO 3' 6" WIDE x 2' 0" HIGH



Nº 64

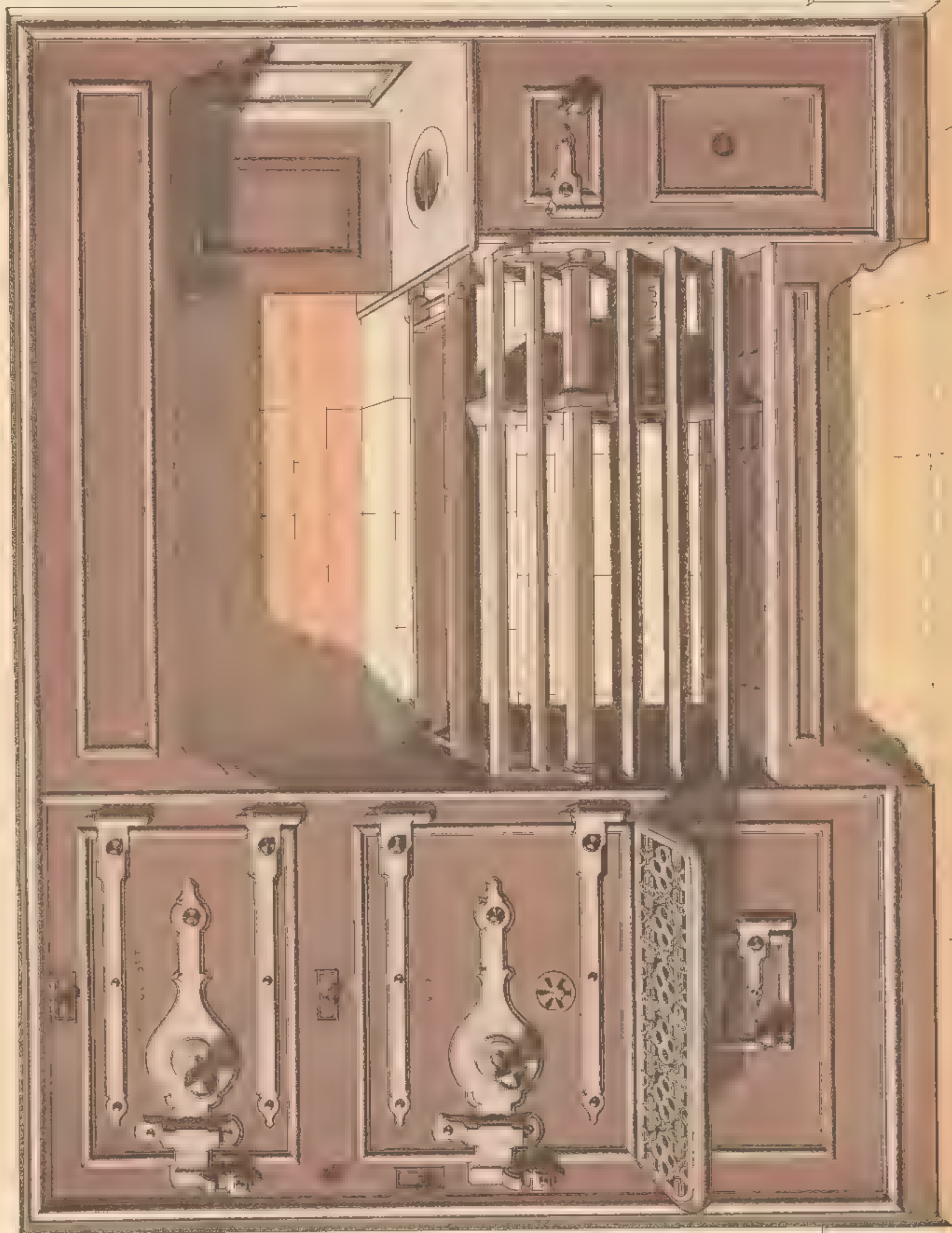
OVEN AND STOVE

SIZES 2' 8" TO 3' 6" WIDE x 2' 0" HIGH



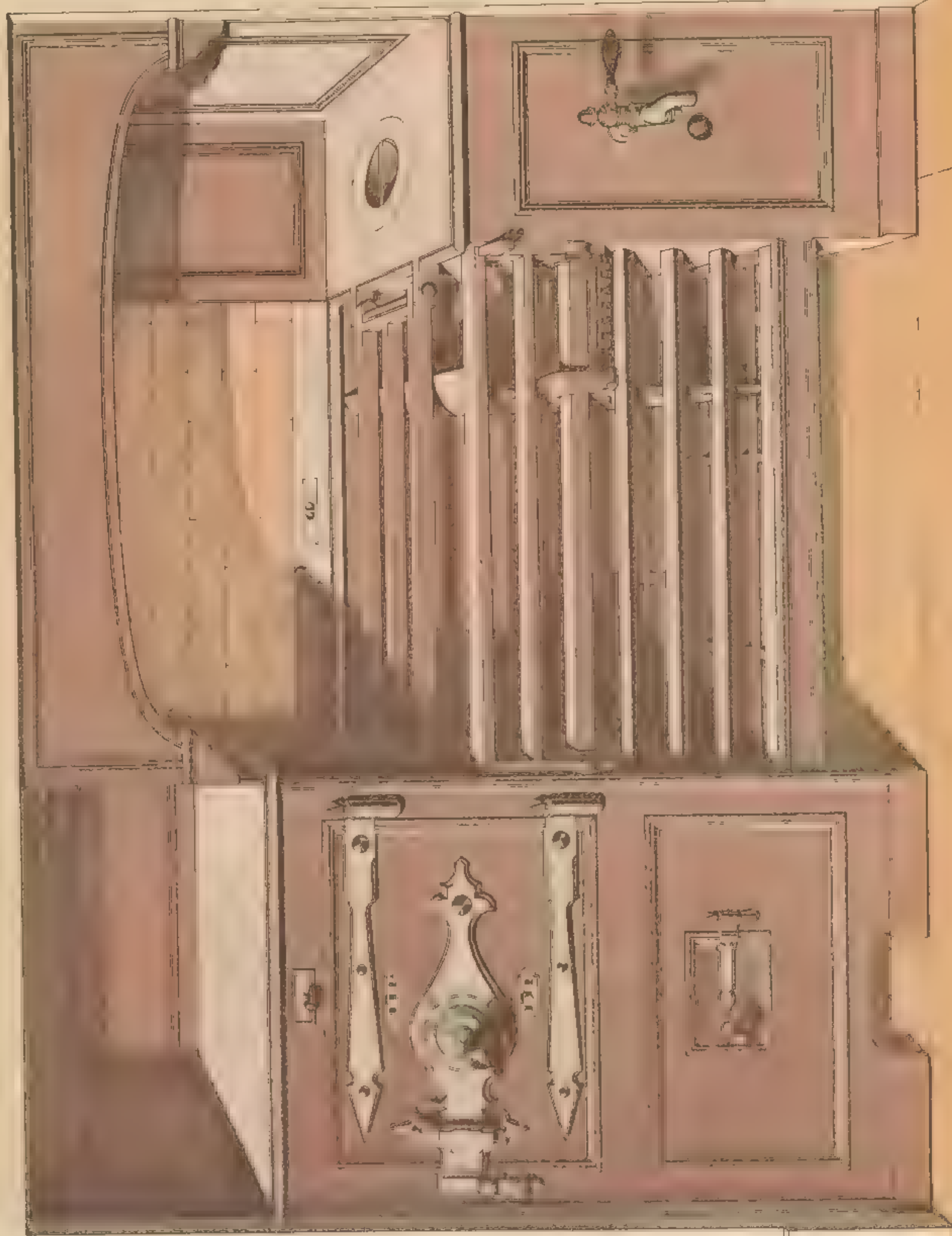
No 65

SIZES 4' 0" TO 5' 0" WIDE • 2' 4" HIGH ON BOILER SIDE
OVEN HEATED FROM MAIN FIRE
CENTRE BARS ROUND OR SQUARE



No 66

SIZES 4' 0" TO 6' 0" WIDE, OVENS RIGHT OR LEFT HAND
OVEN HEATED FROM MAN FIRE



No. 67

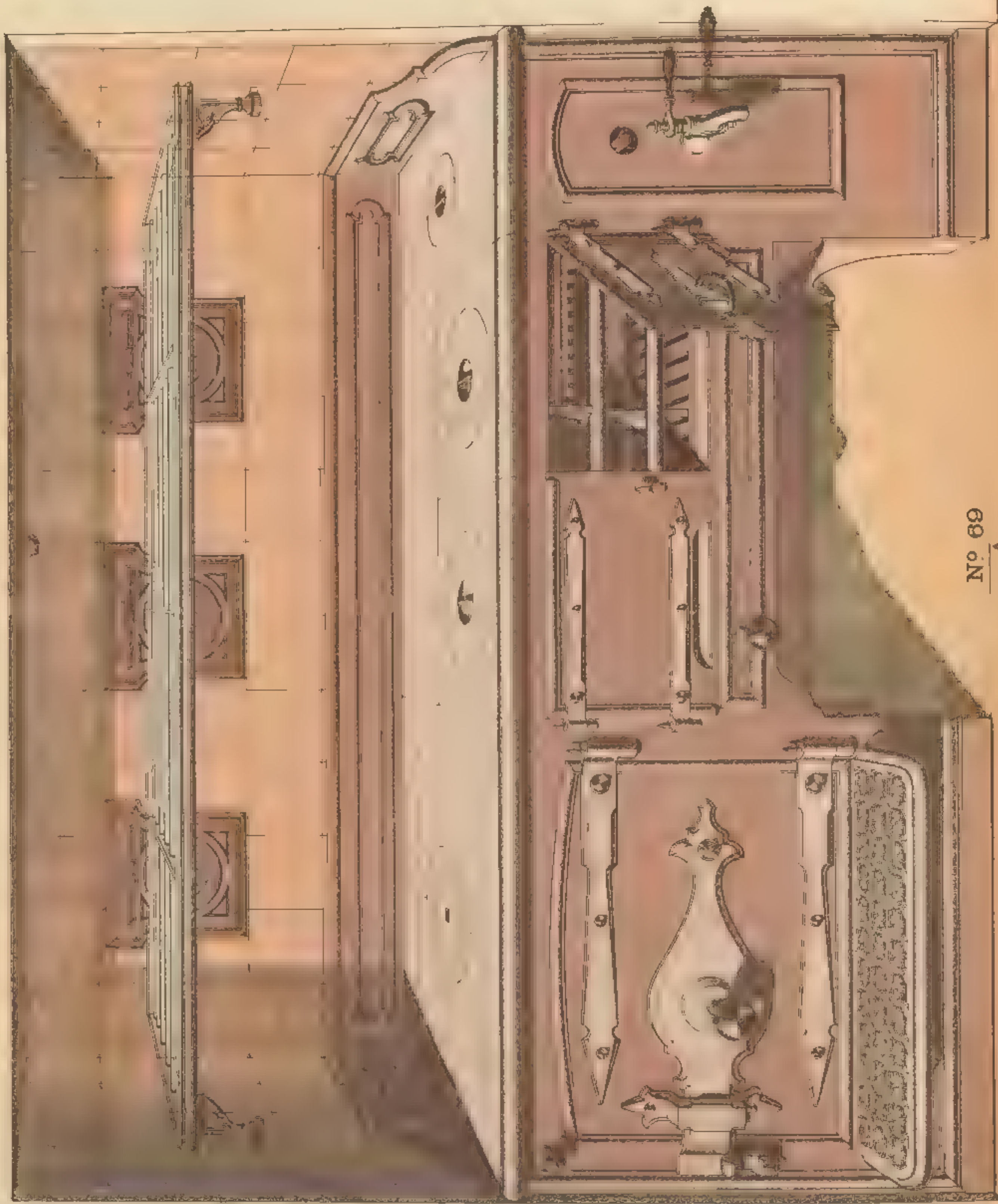
SIZES 4' 0" TO 6' 0" WIDE, OVENS RIGHT OR LEFT HAND

OVEN HEATED FROM MAIN F.P.

OVEN HEAT FROM MAIN FIRE

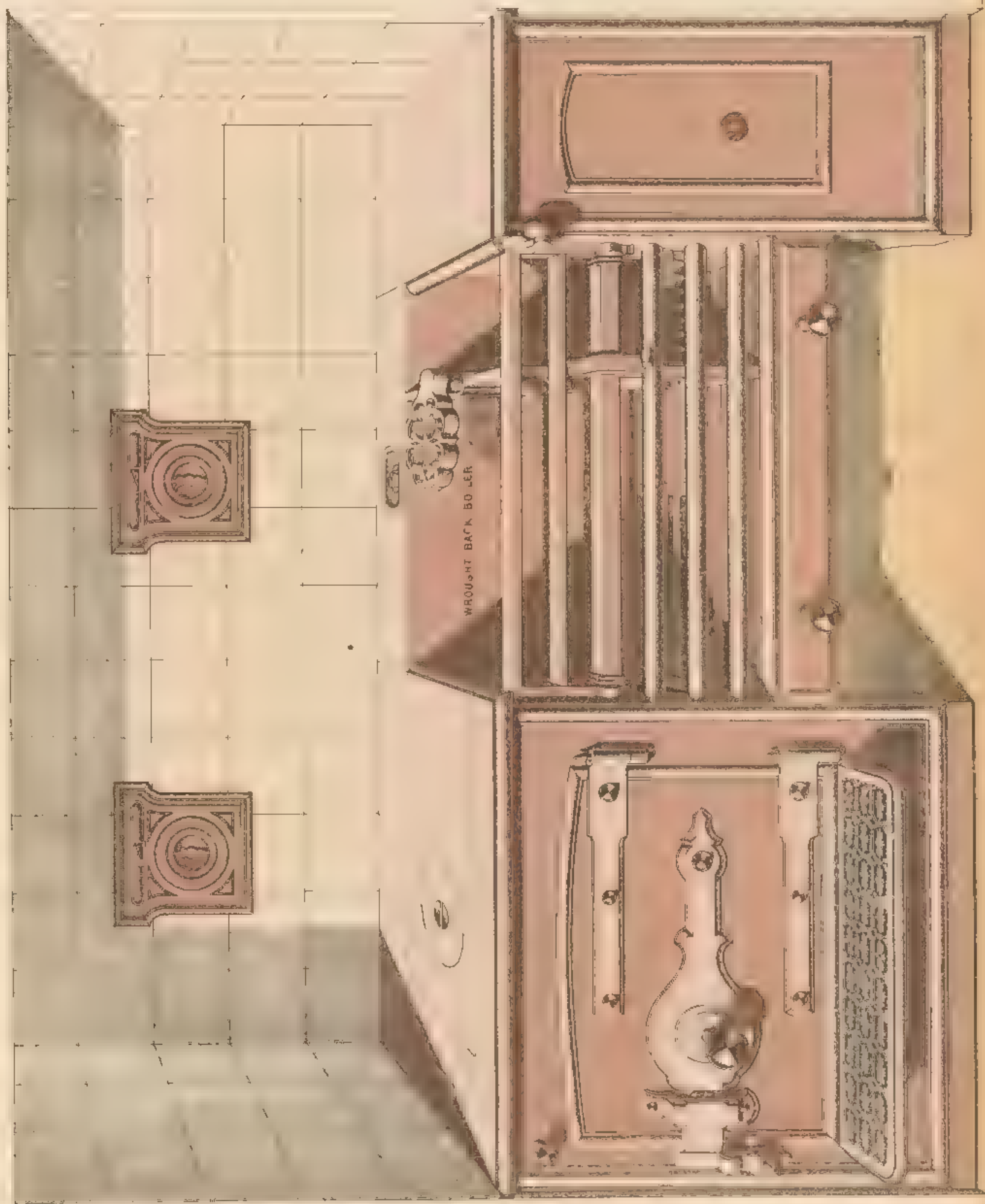


No 69
KITCHEN CLOSURE RANGE
WITH SINK AND STOVE FOR 5 FT.



No 69
A.

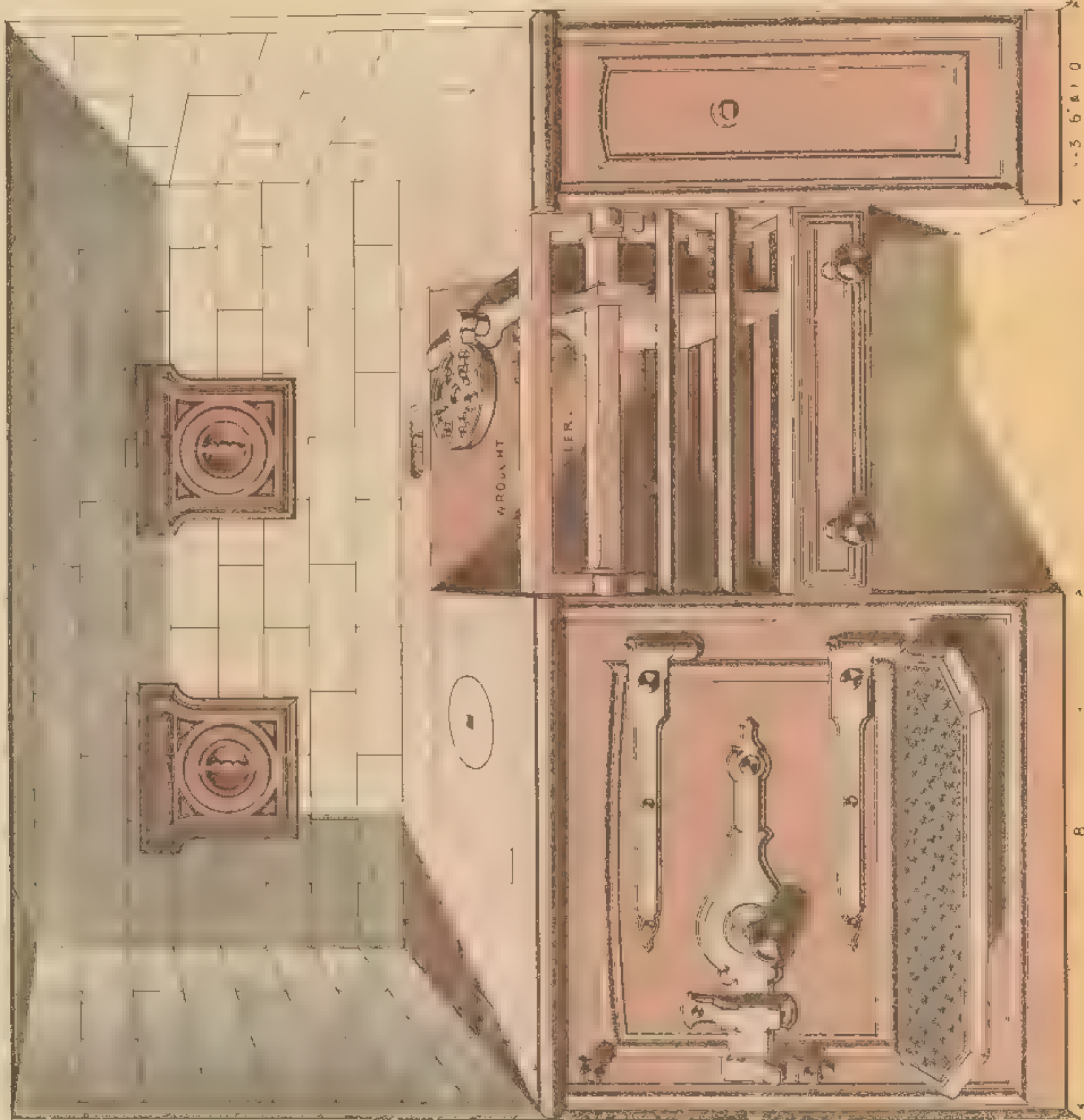
2 6' HIGH SEE PRICE LIST FOR SIZES
COMBINED OPEN & CLOSE FIRE RANGE



WROUGHT BACK BOLTER

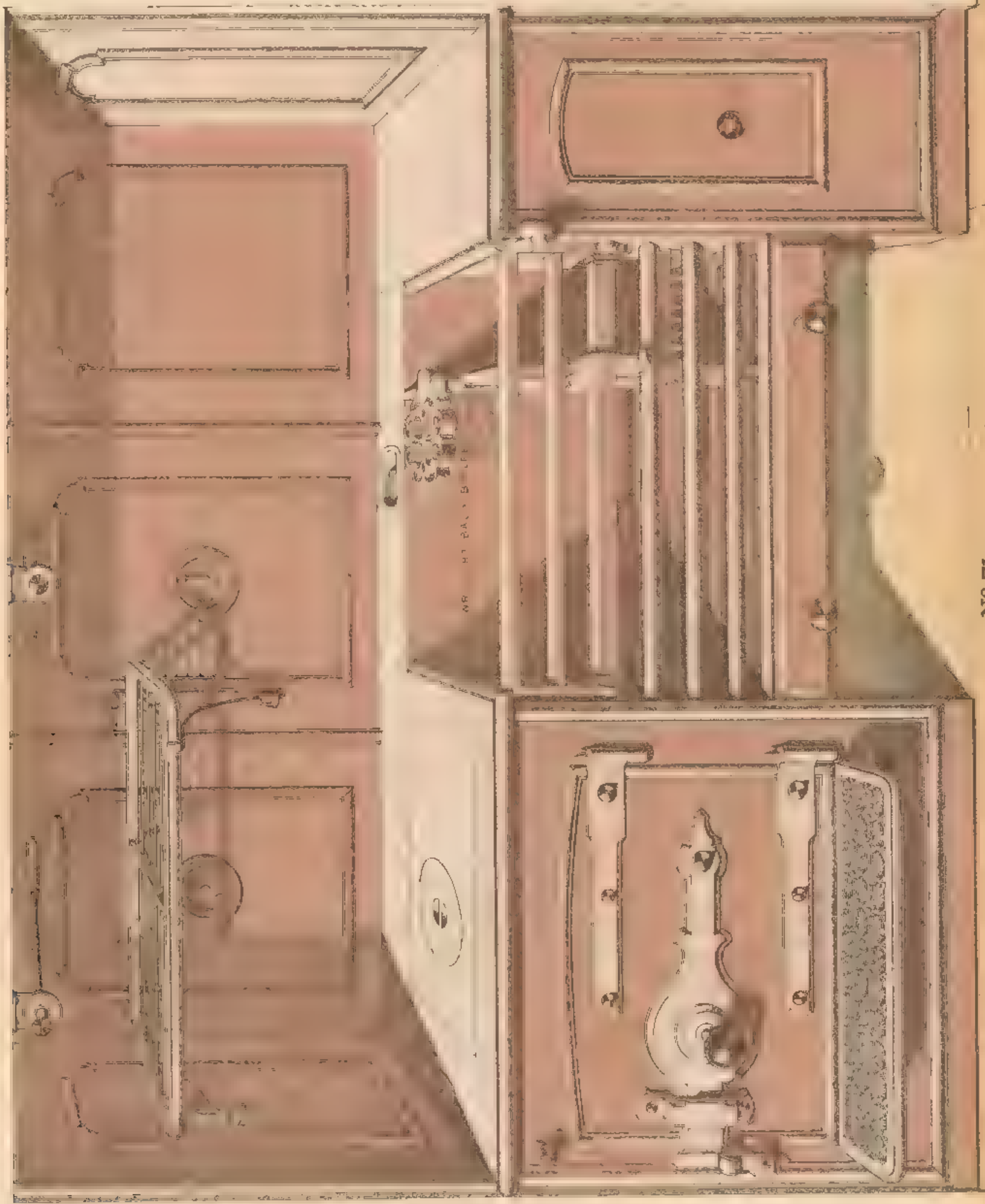
No 71

2 5 H 3 F SEE PRICE LIST FOR SIZES



No 71
A.

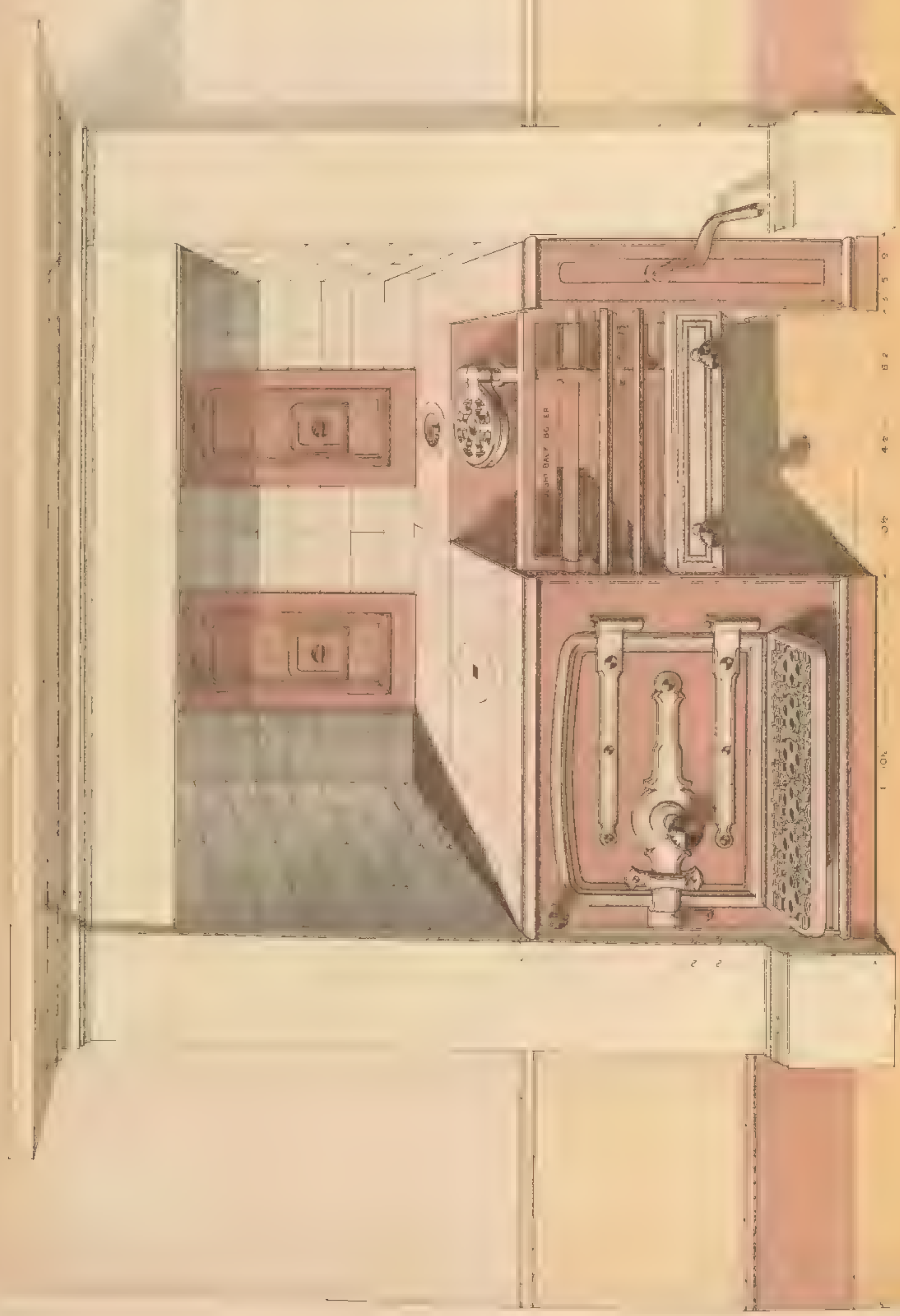
20 HIG SEE PRICE LIST FOR SIZES



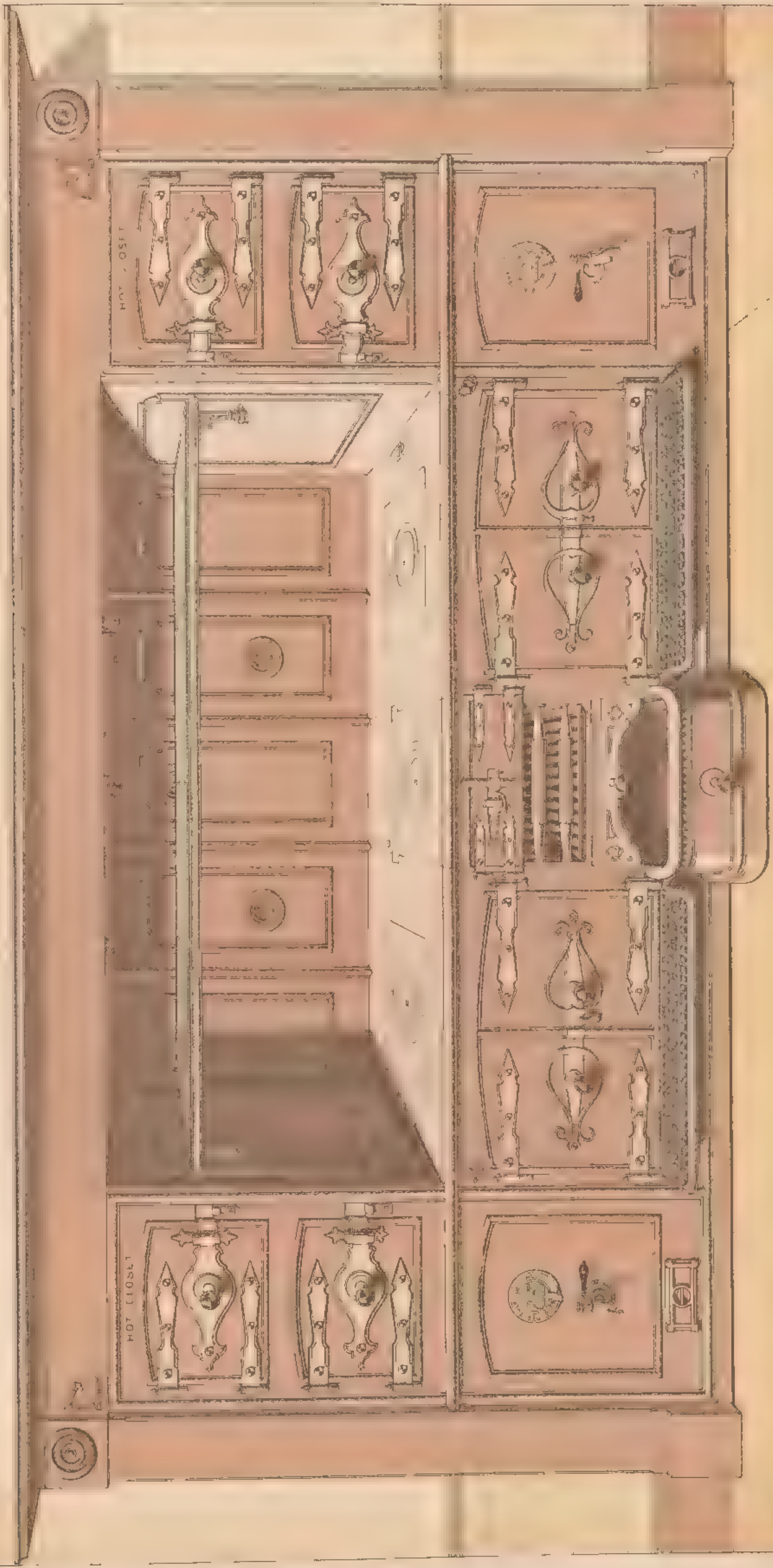
No 71

B.

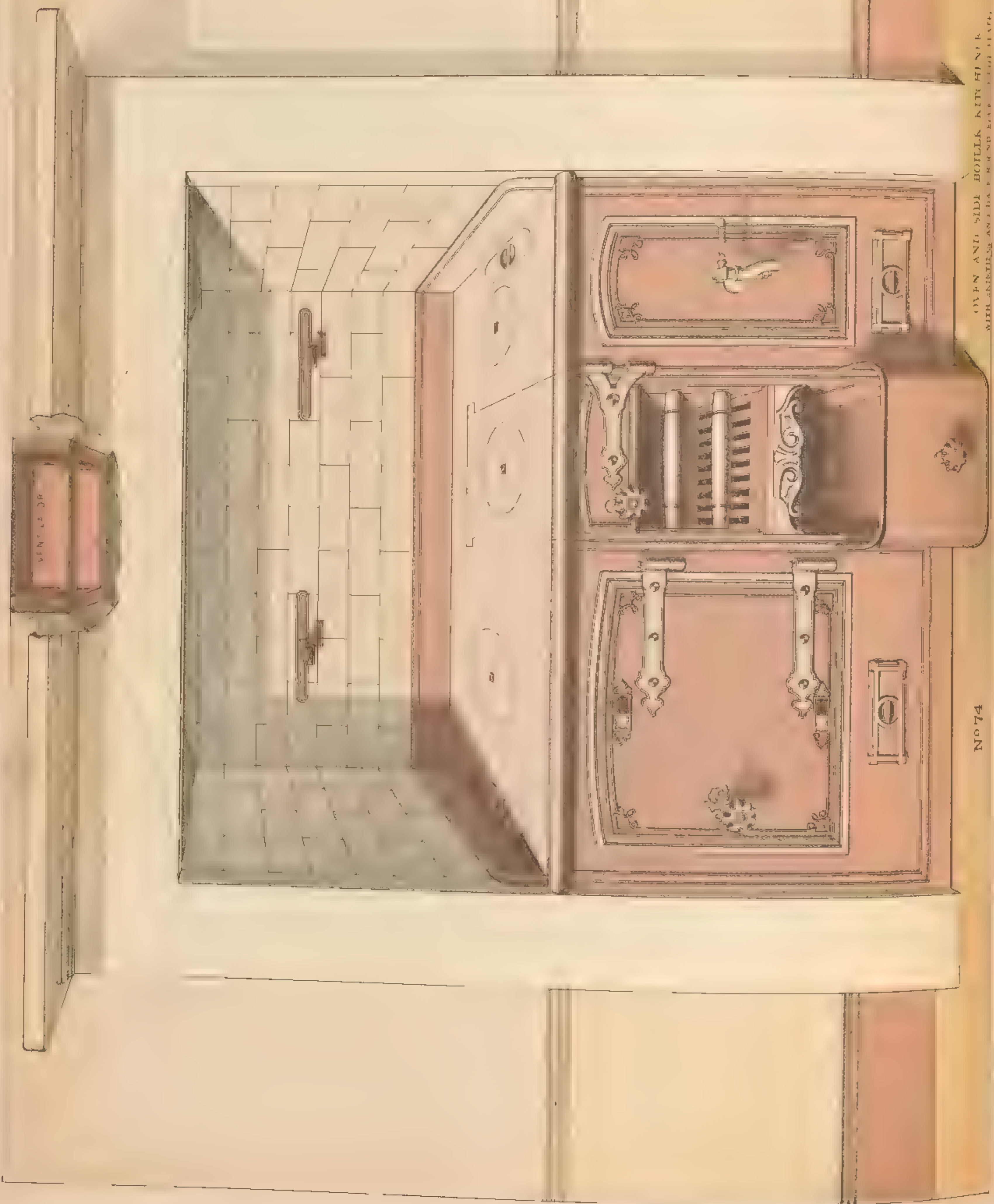
2' 6" HIGH. SEE PRICE LIST FOR SIZES



No 71
C.

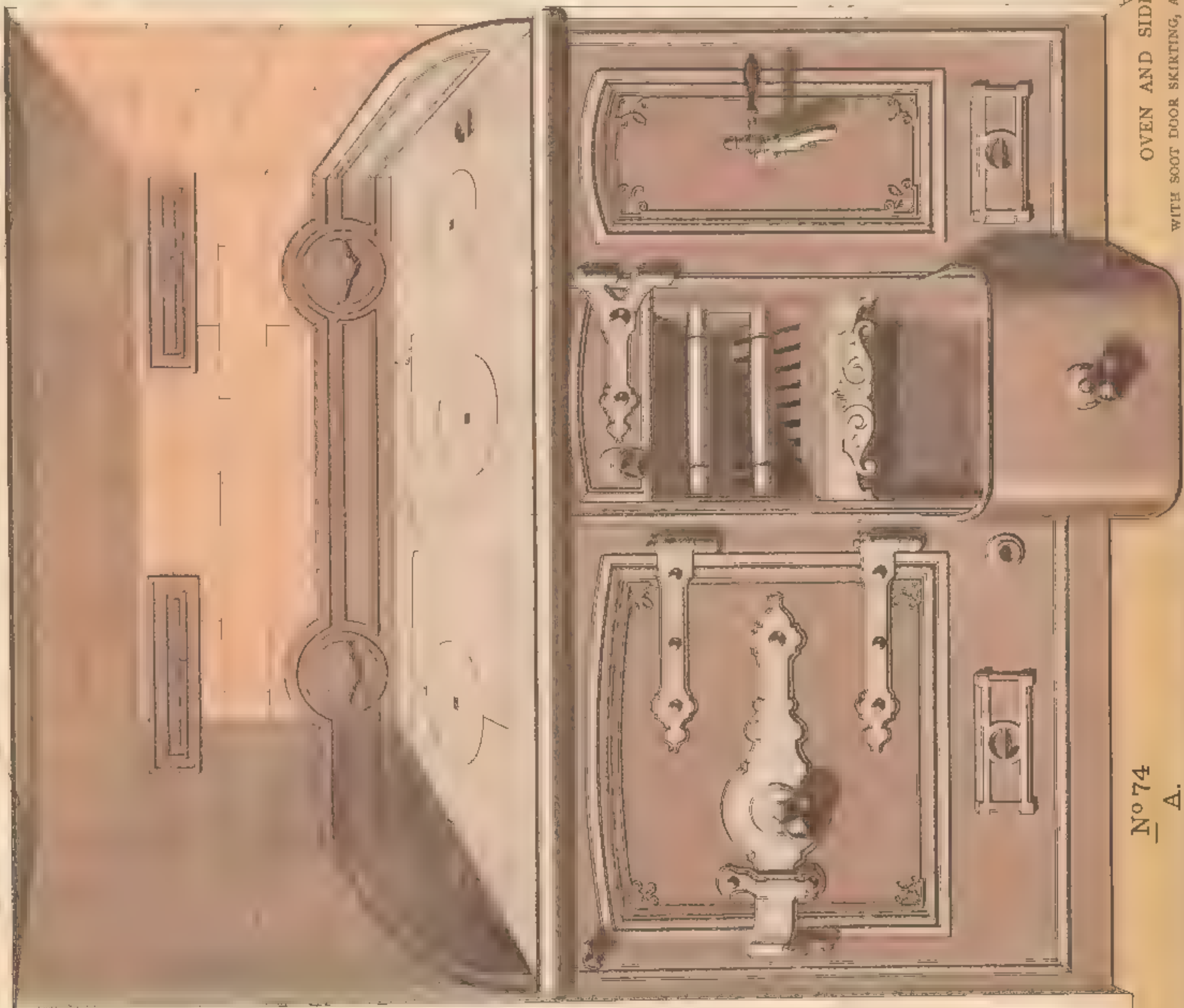
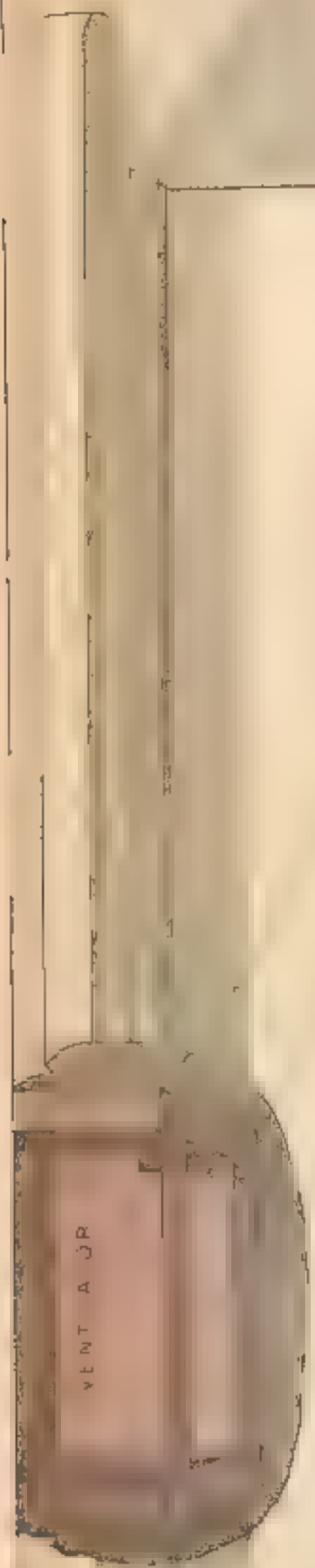


Nº 72



OVEN AND SIDE BOILER KITCHEN
WITH CHIMNEY AND HOT WATER TANK

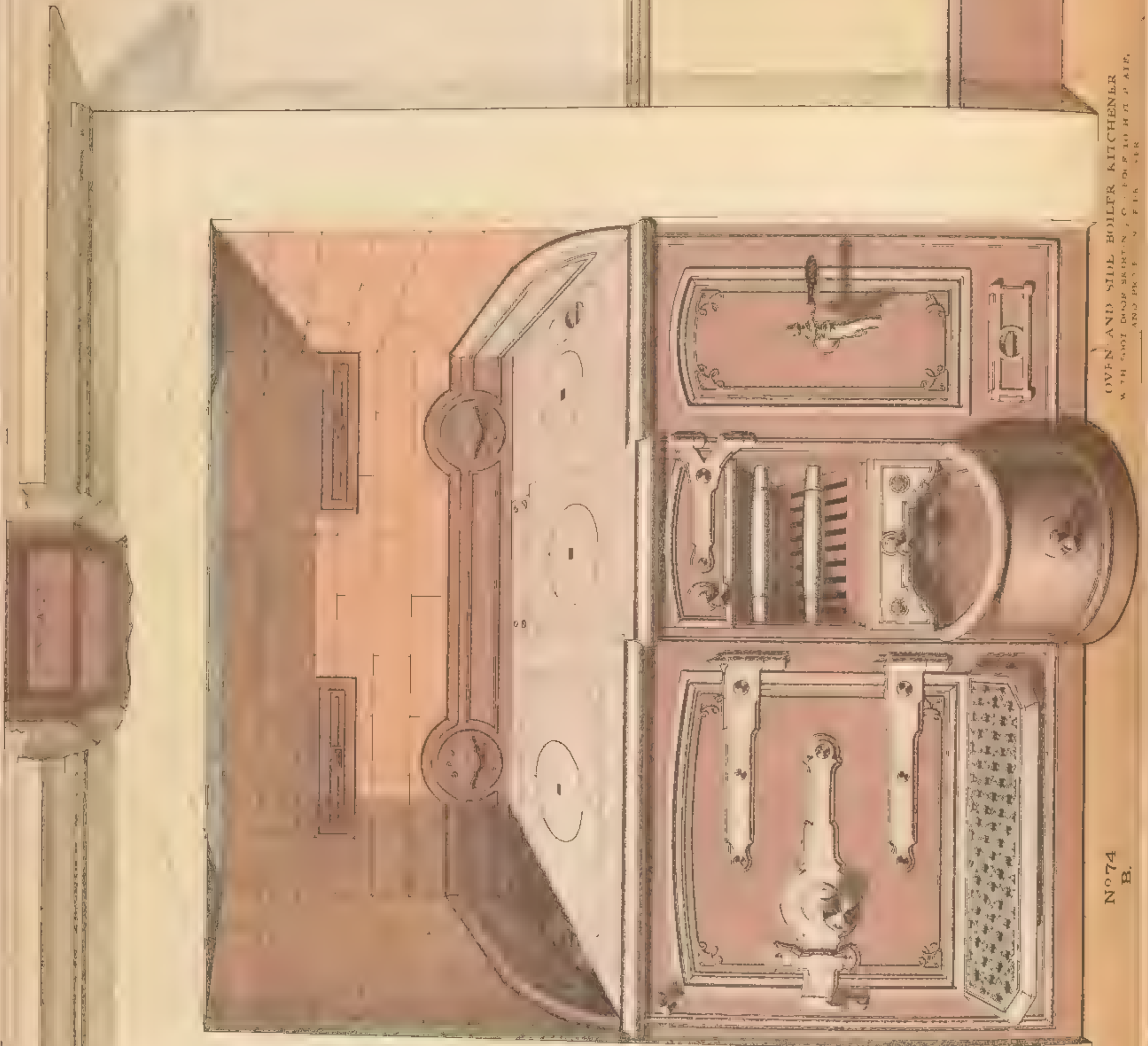
No 74



No 74
A.

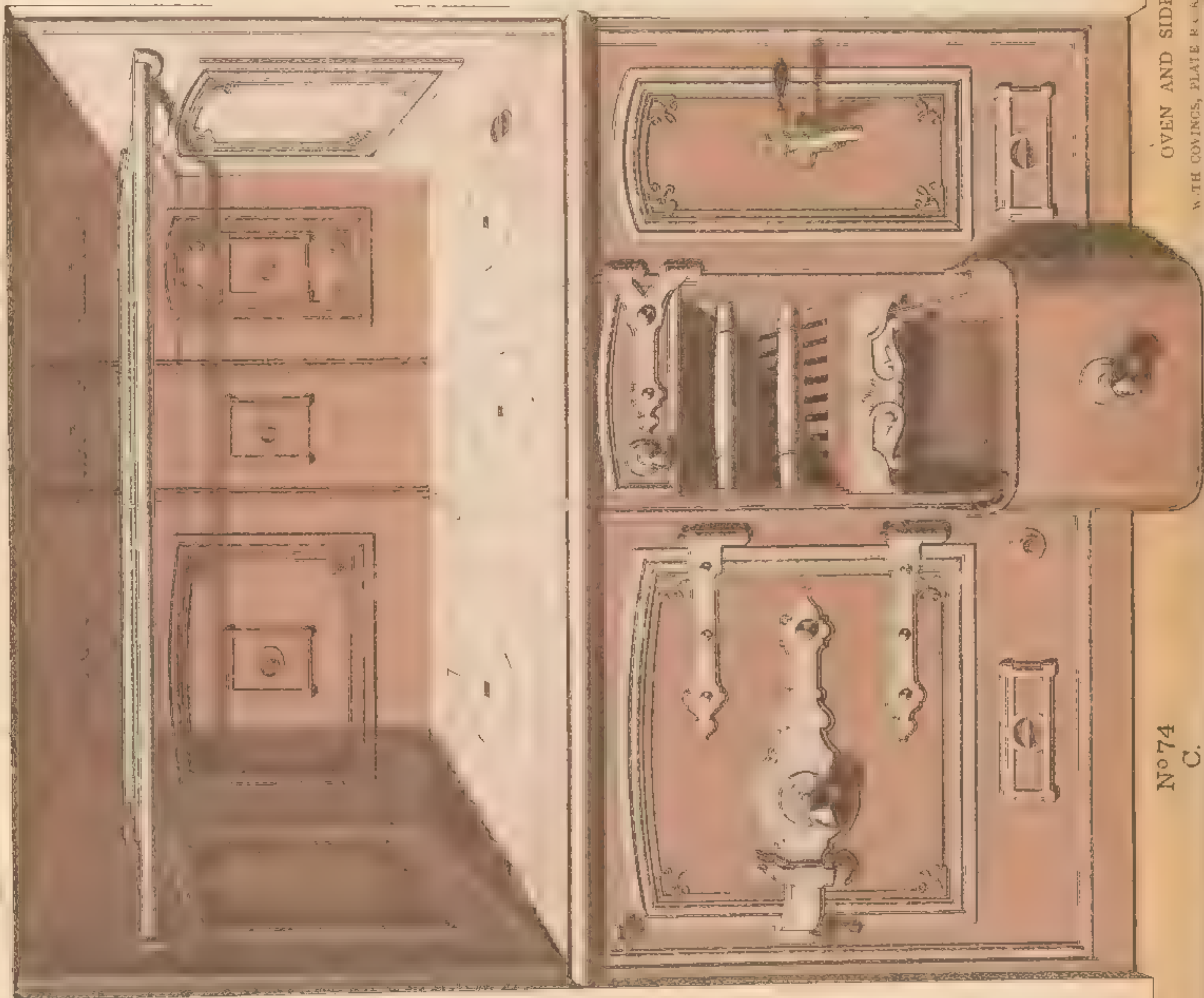
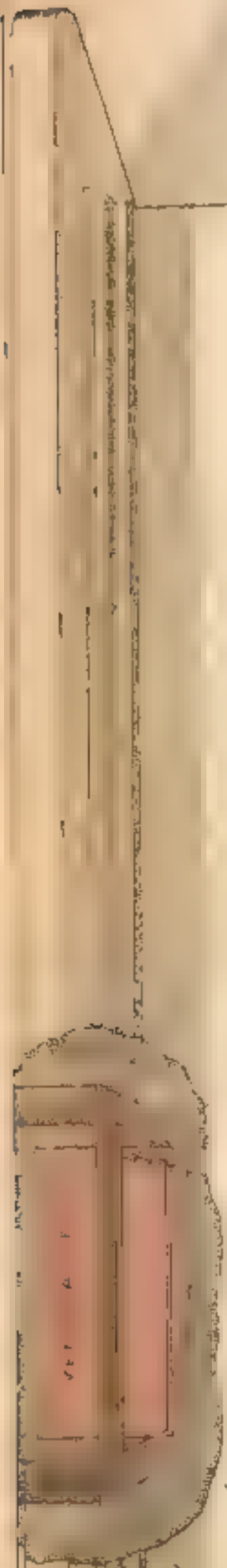
OVEN AND SIDE BOILER KITCHENER.

WITH SOOT DOOR SKIRTING, AND HALF ROUND EDGE TO HOT PLATE.



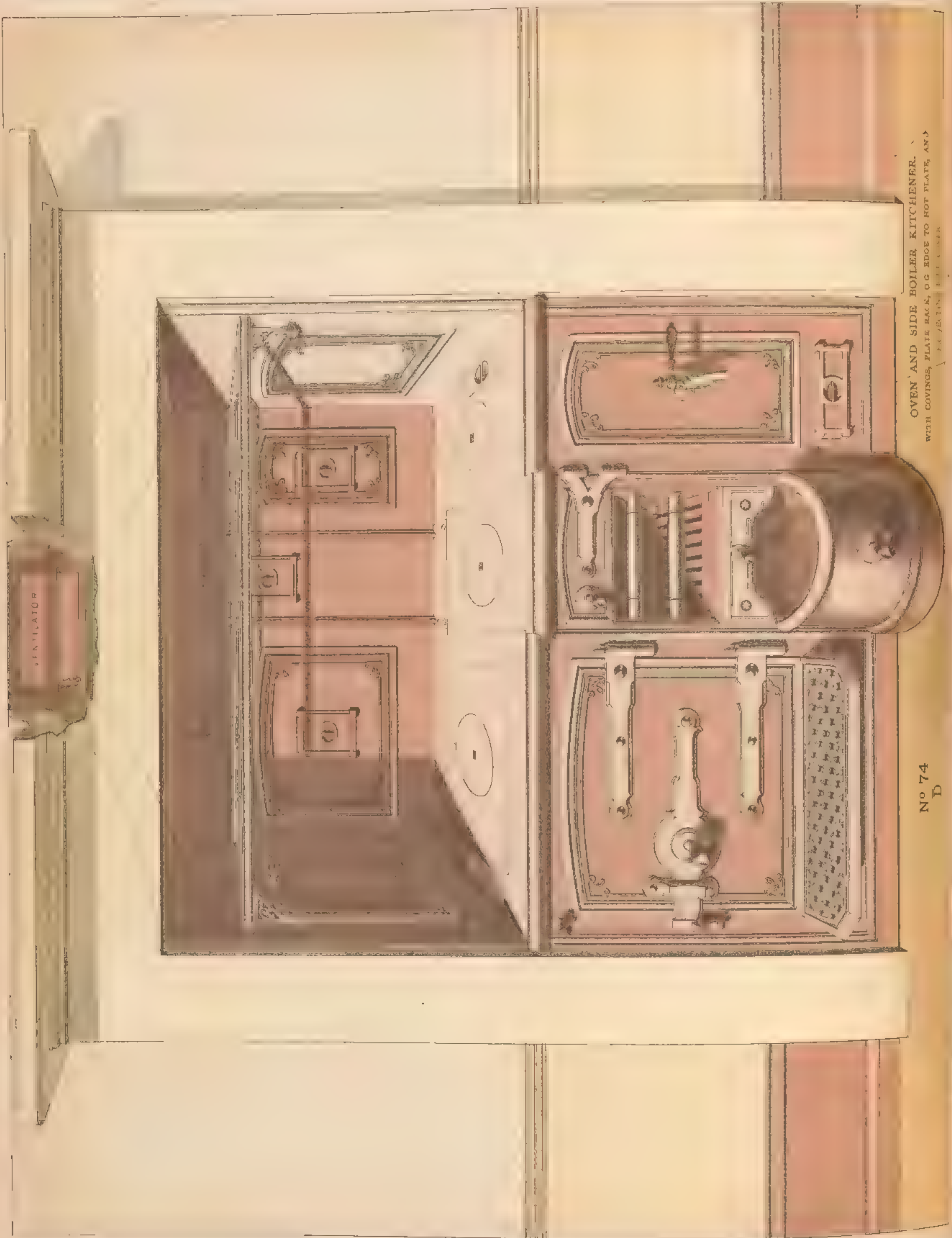
OVEN AND SIDE BOILER KITCHENER
WITH COLD WATER SHUTTER, CO. FOR HOT AIR,
AND HOT WATER SHUTTER

No 74
B.



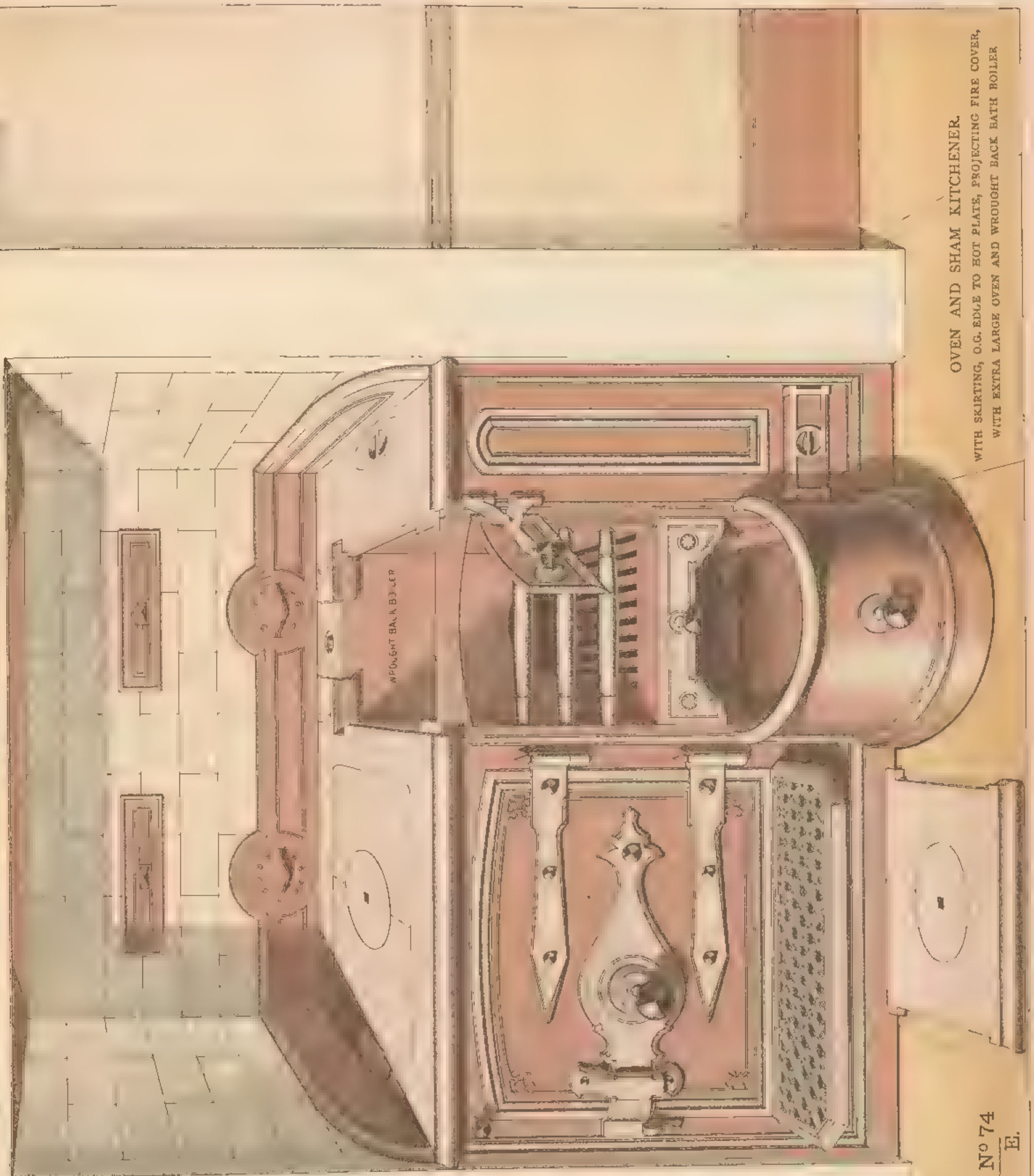
OVEN AND SIDE BOILER KITCHEN R
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,

No 74
C.



OVEN AND SIDE BOILER KITCHENER.
WITH COVINGS, PLATE RACK, O.G. EDGE TO HOT PLATE, AND
FACED, TINE, ETC. ETC.

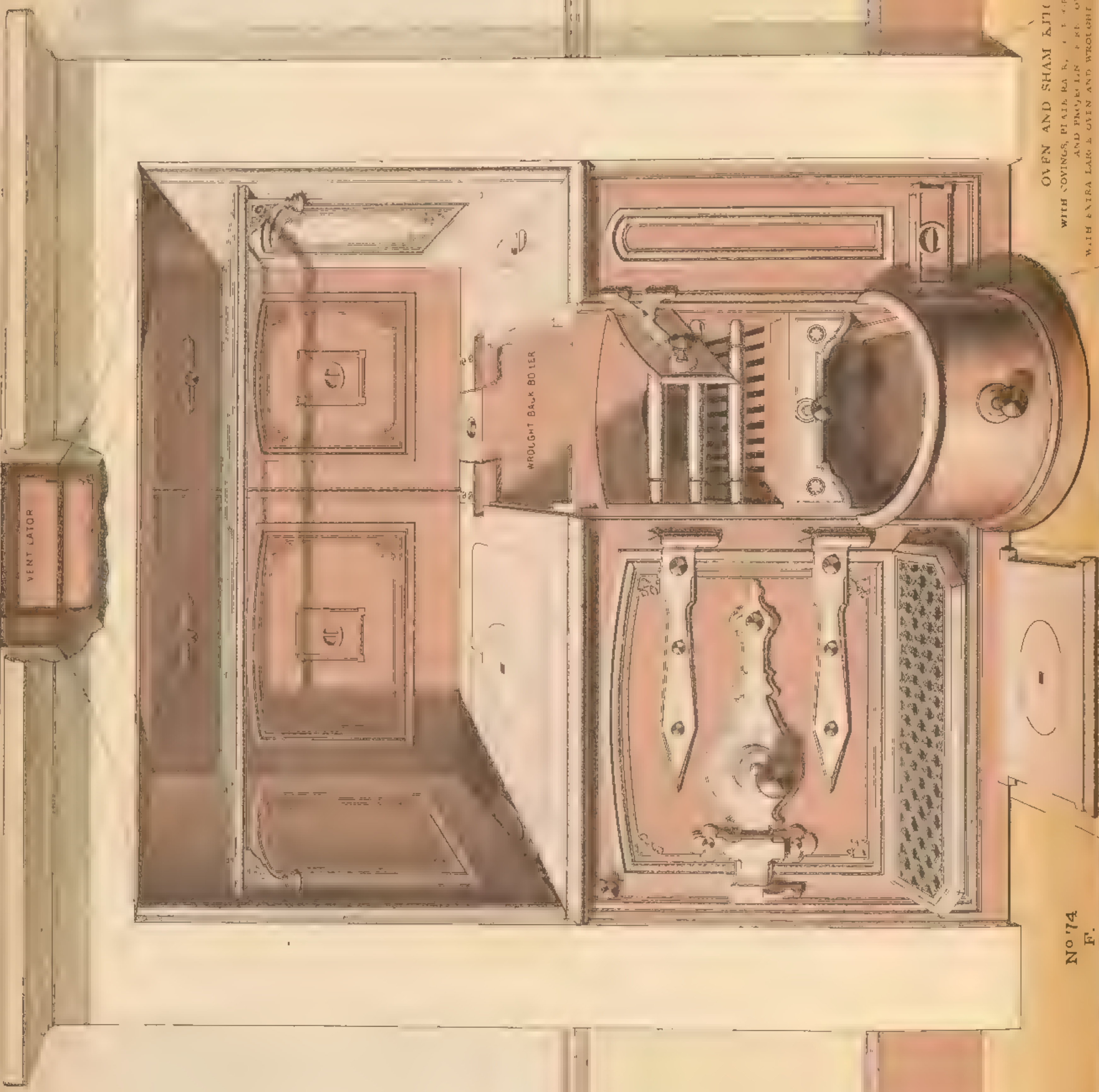
Nº 74
D



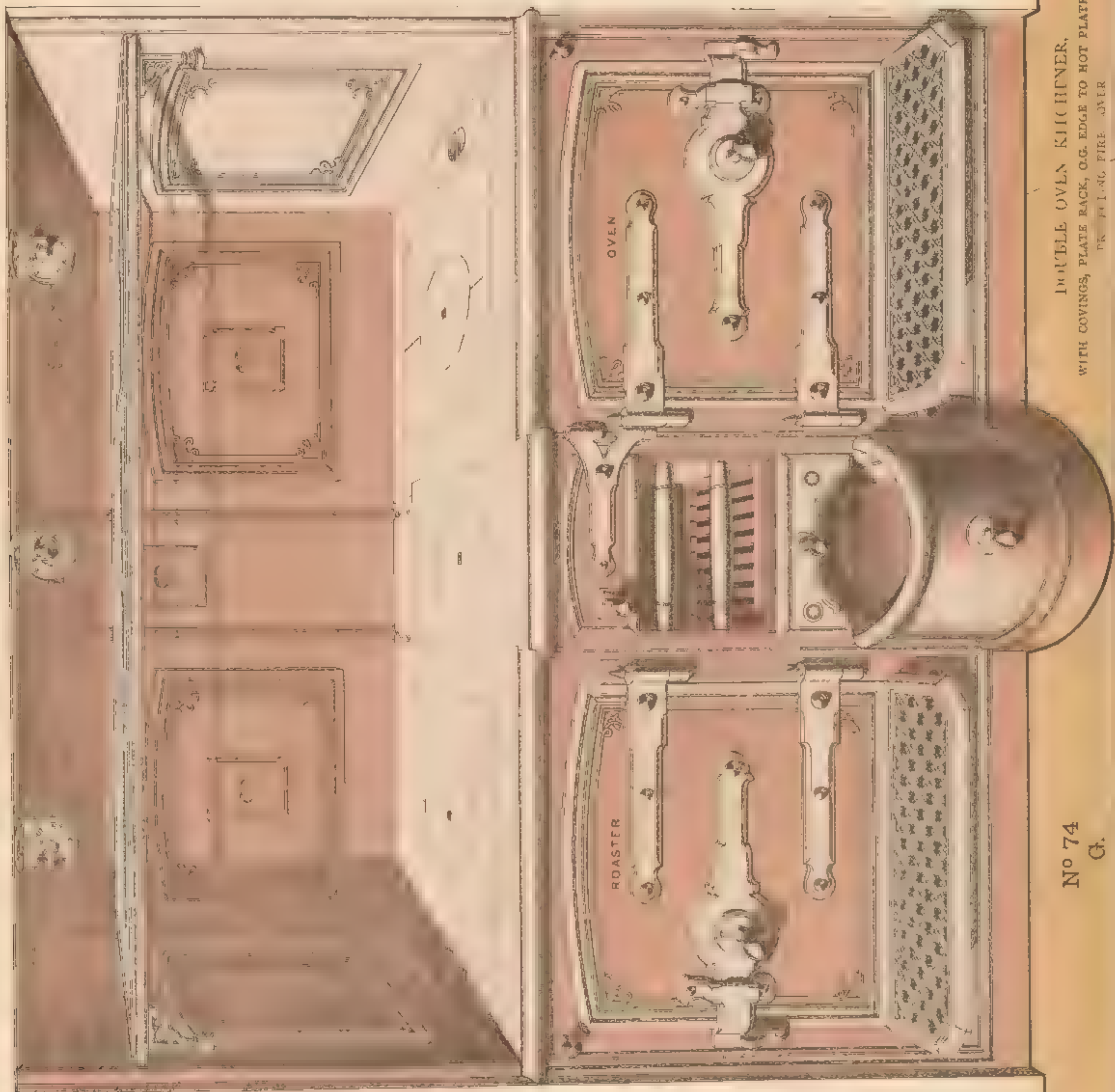
OVEN AND SHAM KITCHENER.

WITH SKIRTING, O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER,
WITH EXTRA LARGE OVEN AND WROUGHT BACK BOILER

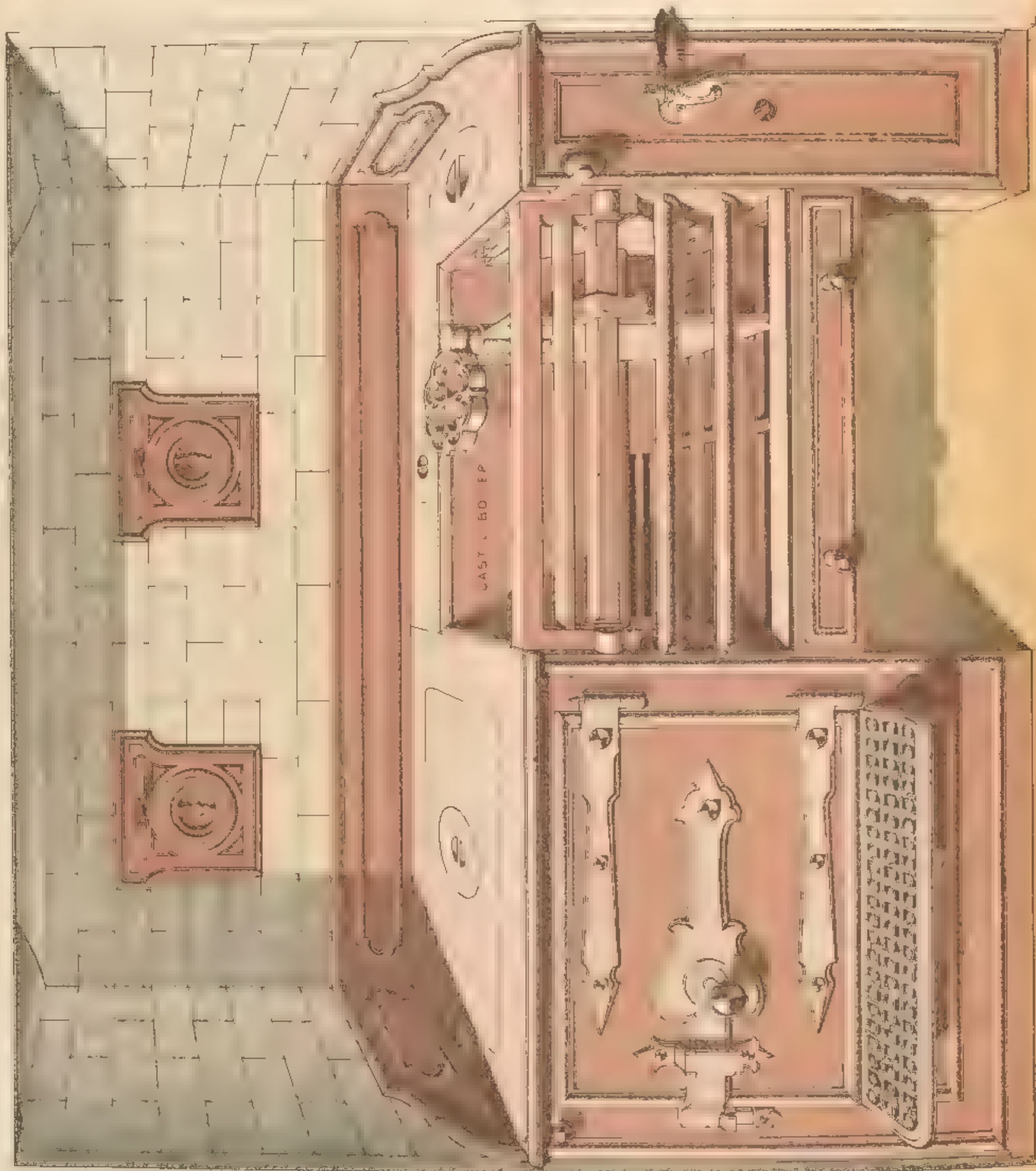
No 74
E.



OVEN AND SHAM KITCHEN
WITH COVINGS, PLATE GLASS, & CUPBOARD SLATS,
AND PROJECTING TOP OVER
WITH EXTRA LARGE OVEN AND WROUGHT BACK BATH & HEN

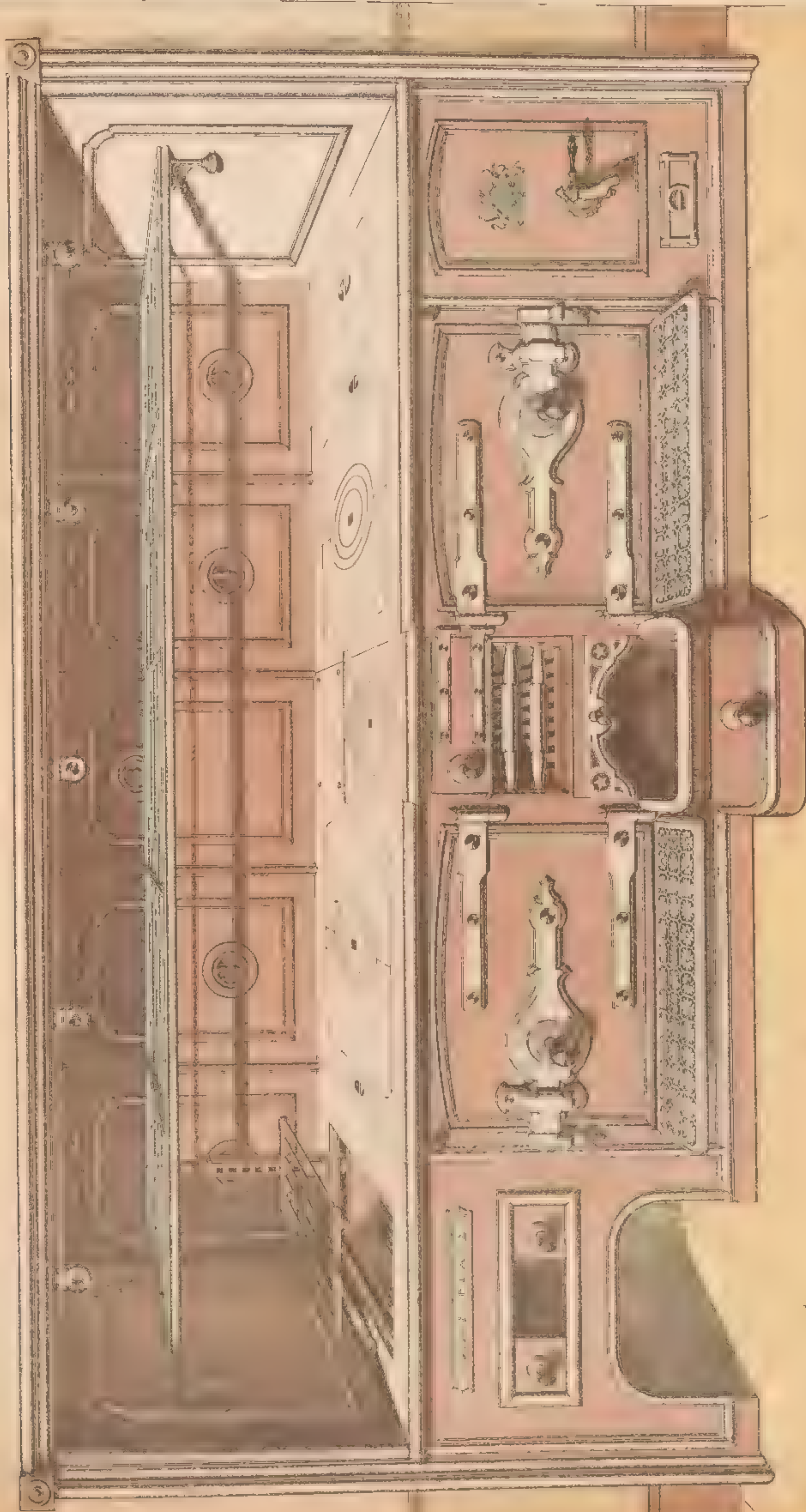


N^o 74
G.



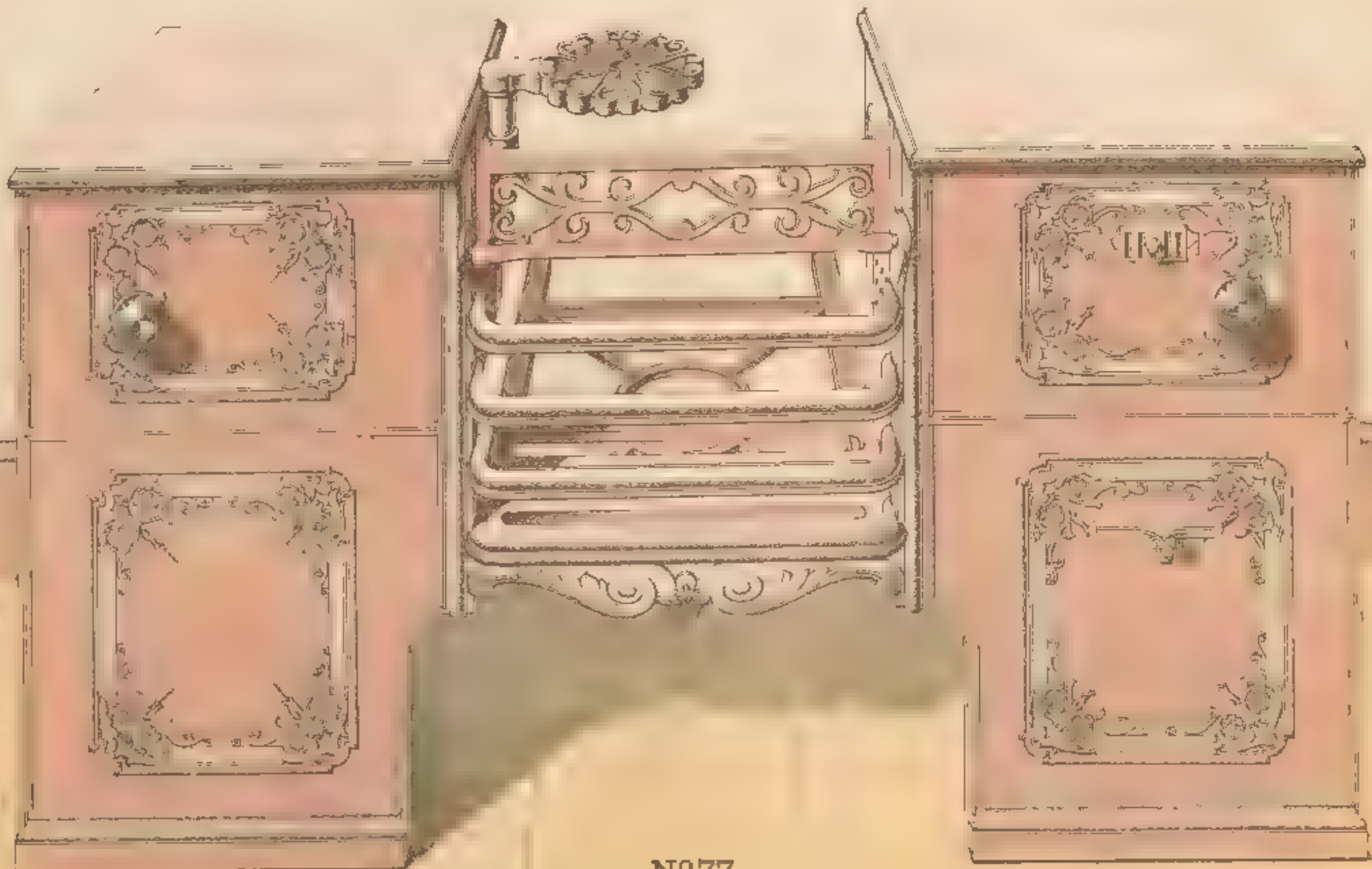
No 75

2 6" HIGH SEE PRICE LIST FOR SIZES



LOUISIANA SAFE CO. PATENT
WATER-PROOF SAFE FOR FIRE-RESISTANCE
PATENTED IN 1874, AND FIRST PRIZE AWARDED IN 1876

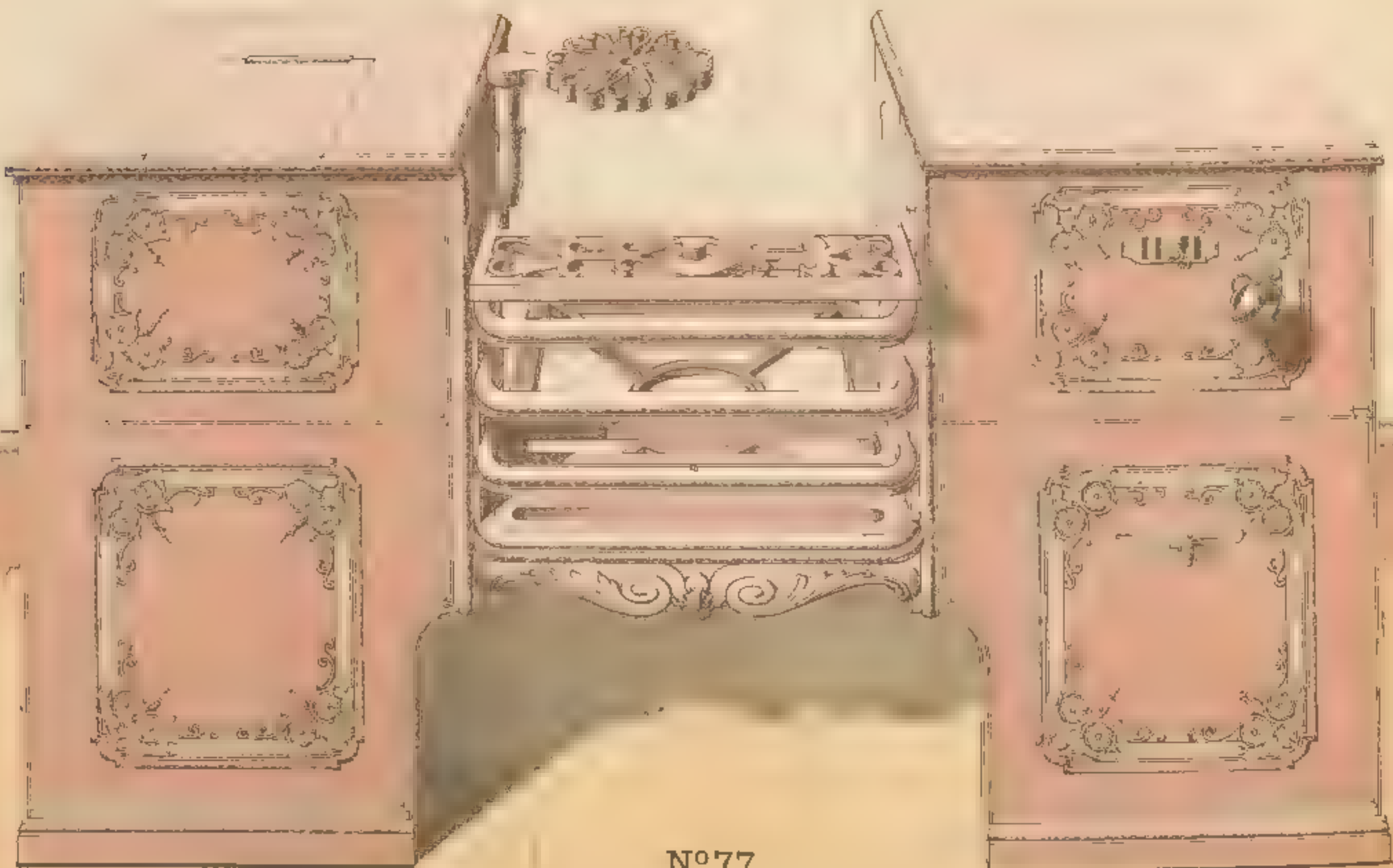
No 76



N^o77

OVEN AND STOVE

SIZES 2' 8" TO 3' 6" WIDE x 2' 0" HIGH



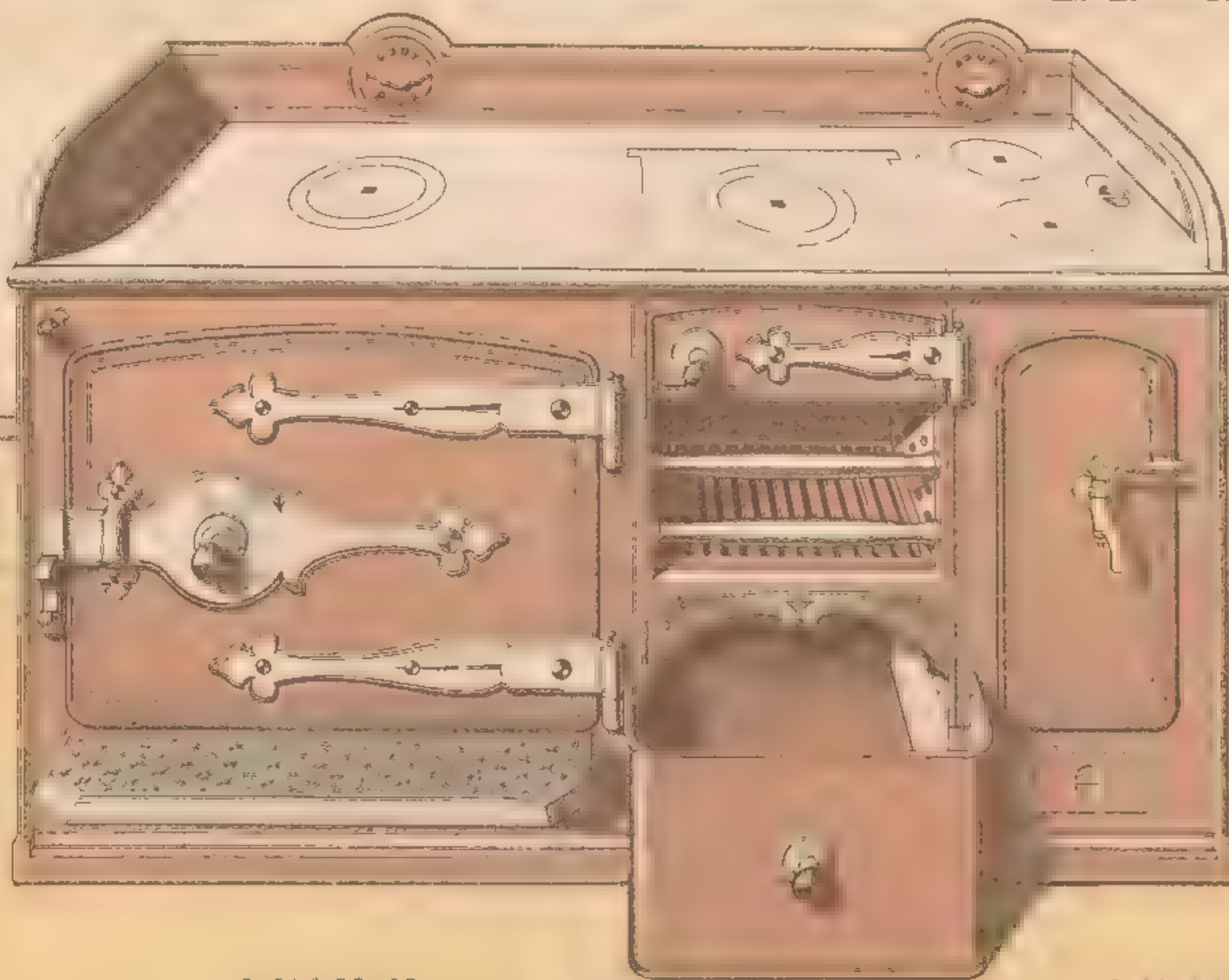
N^o77

OVEN AND BOILER.

SIZES 2' 8" TO 3' 6" WIDE x 2' 0" HIGH

OVEN AND SHAM

SIZES 2' 6" TO 3' 2" WIDE x 2' 0" HIGH

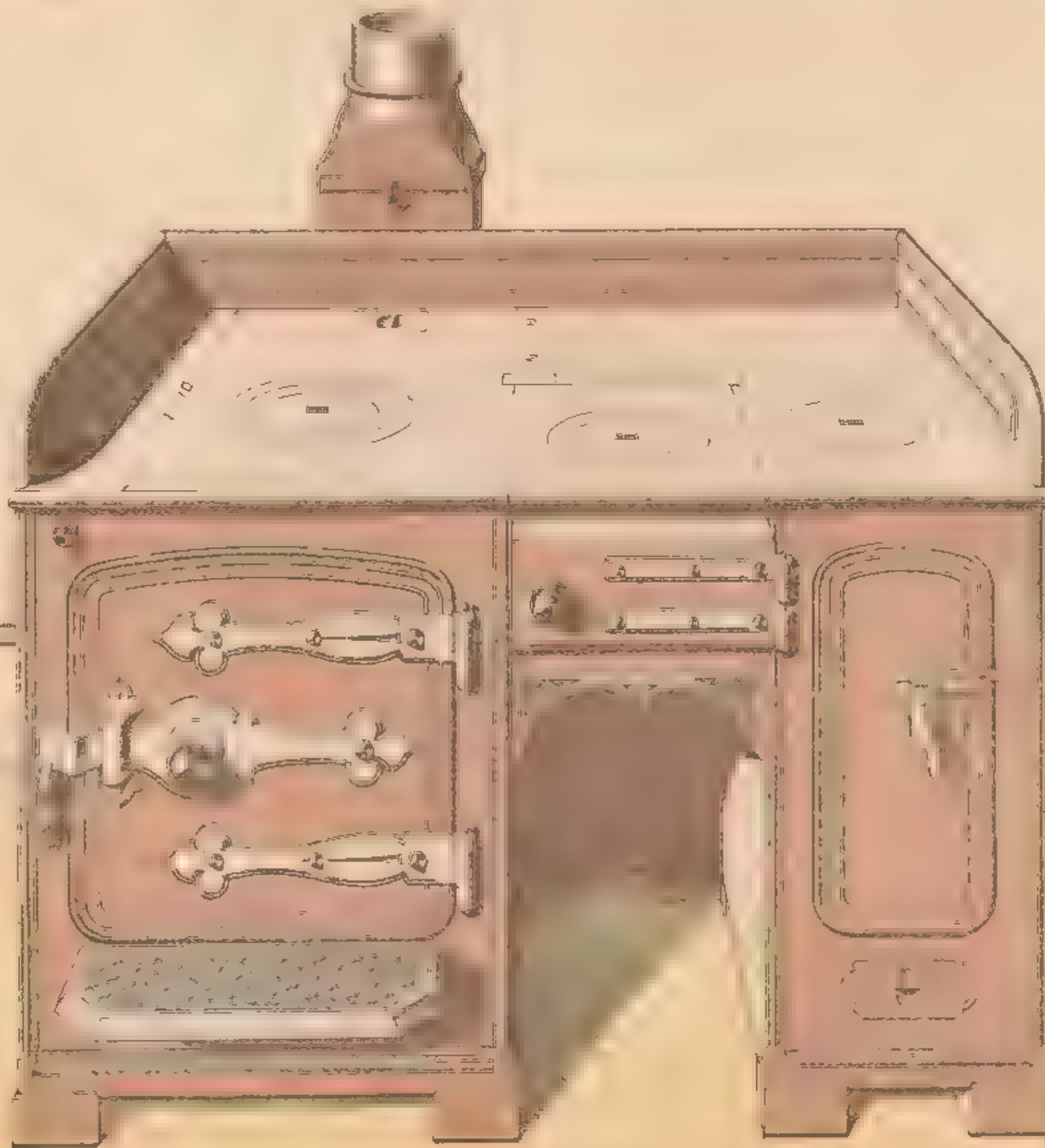


OVEN & BOILER
SIZE 30 TO 40 W.C.P. 4 1/2 H

No 78

OVEN & SHAM

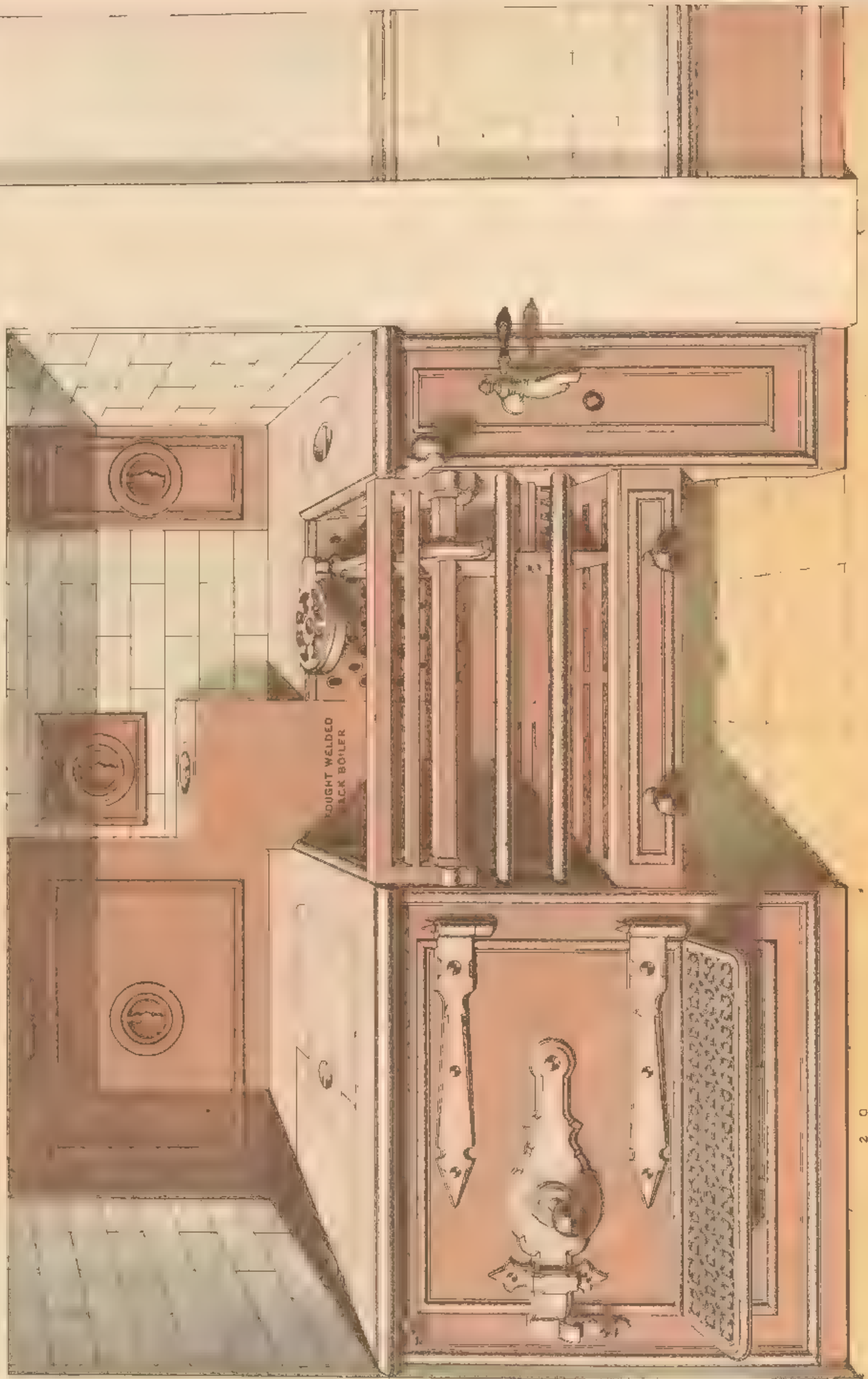
SIZE 26 W.C.P. 4 1/2 H



No 78
L

SIZE 30 TO 40 W.C.P. 4 1/2 H
OVENS 2 4 6
FIRE C 1 2 3
NO BUILDING REQUIRED

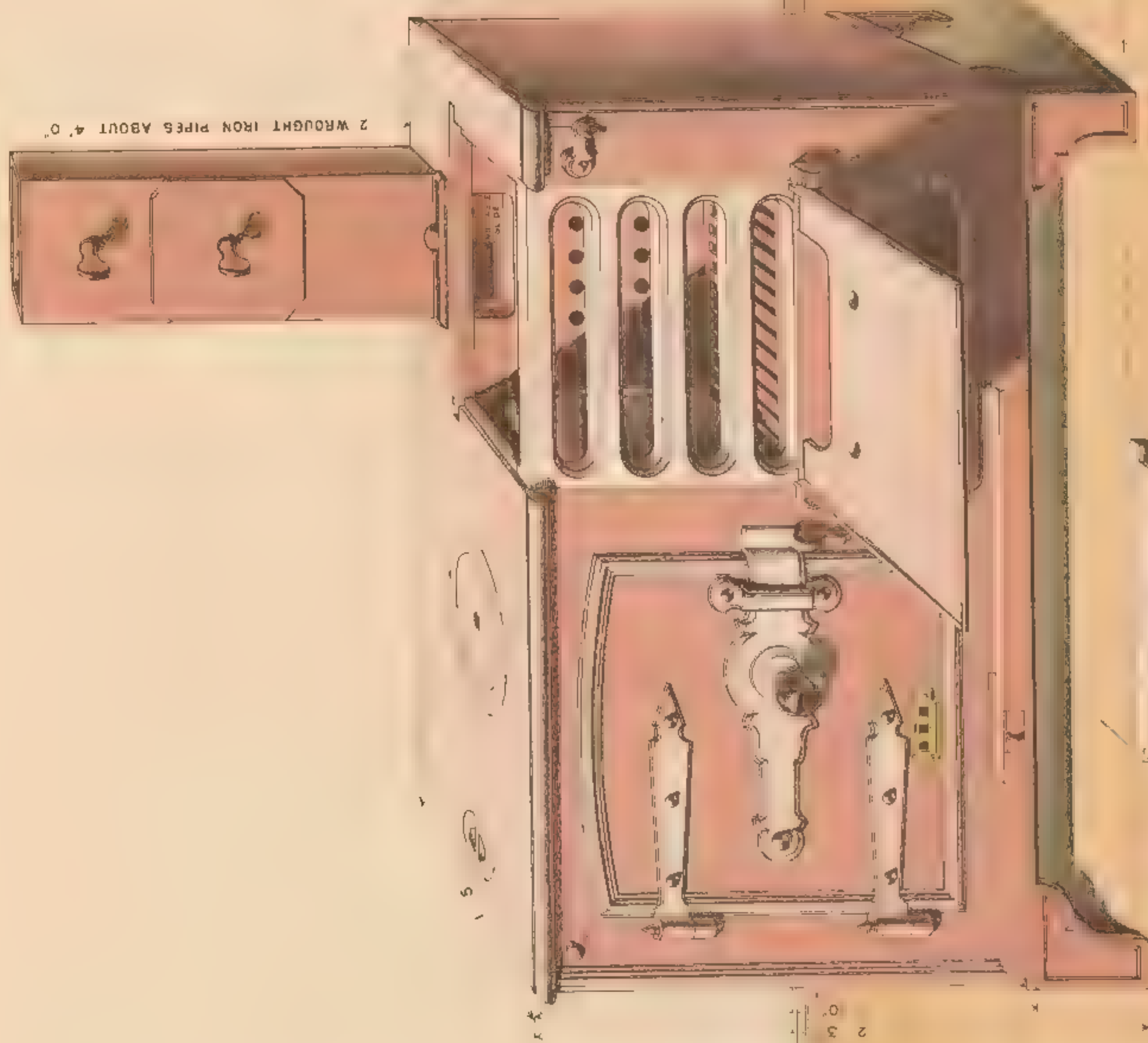
SIZE 26 W.C.P. 4 1/2 H



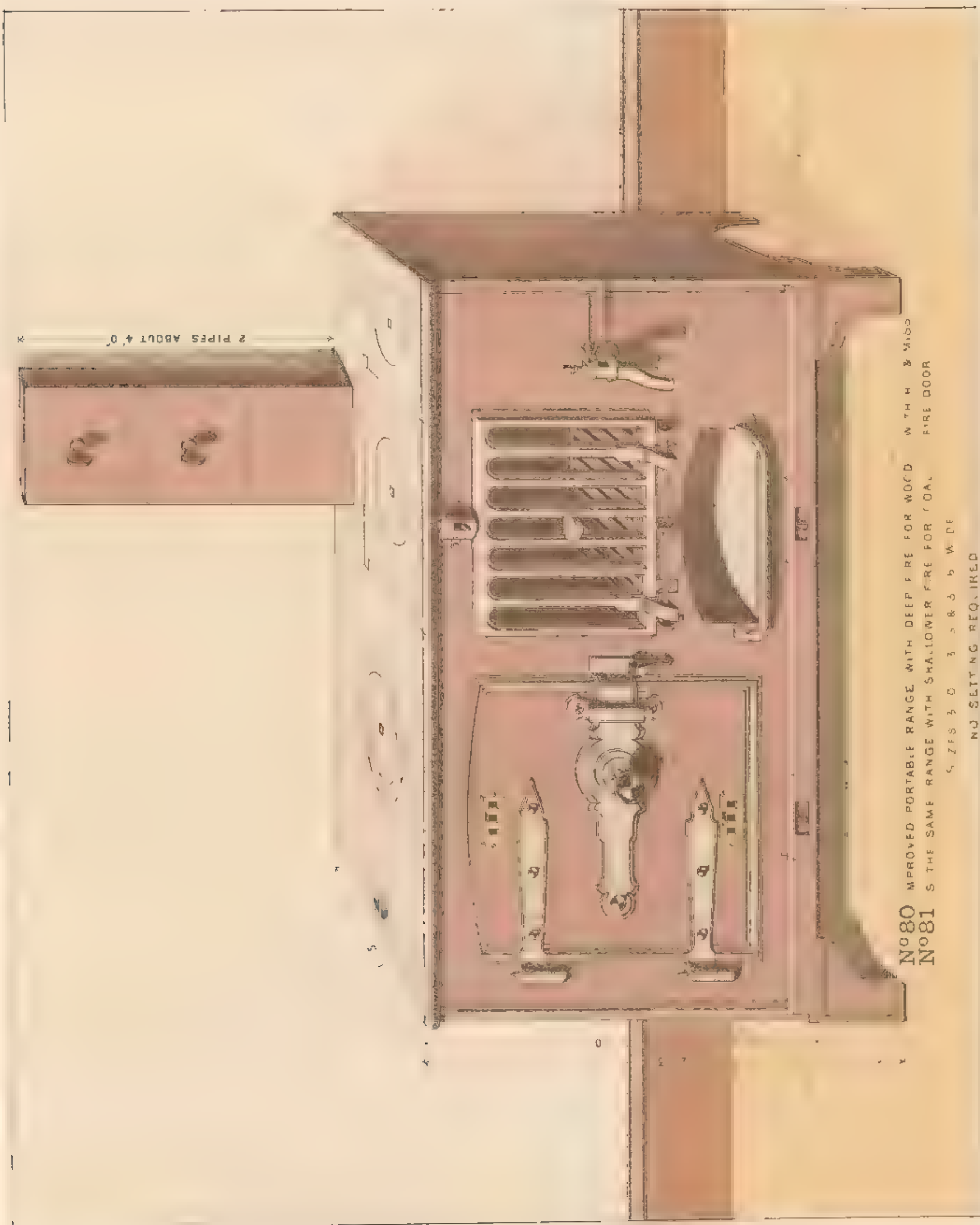
20

No 79

25 HIGH SET PRICE LIST FOR N.Y.S.



N^o 80 FOR WOOD FIRE
A.





RODS OF 7 ON
SHEWING BARS UP FOR SHALLOW FIRE

WITH ARRANGEMENTS FOR MAKING OPEN OR CLOSE FIRE

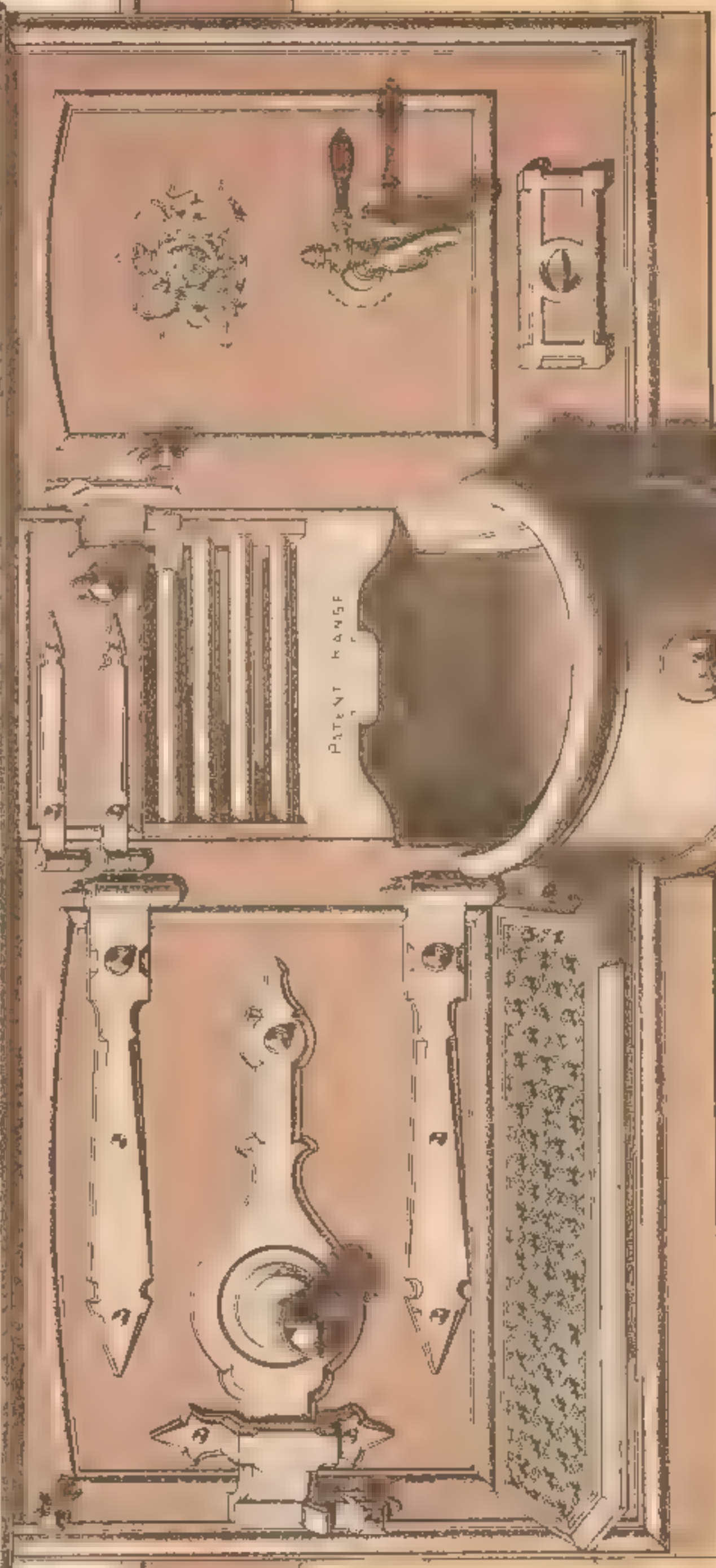
CROSS SECT ON
SHEWING BARS DOWN FOR DEEP FIRE

NO 84

OVEN AND SIDE BOILER KITCHENER
WITH COVINGS AND PLATE RACE

PLATE RACE

DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING



OVEN AND SIDE BOILER KITCHENER.

WITH COVINGS, PLATE RACK, AND
ARRANGEMENT AT BACK FOR MAKING OPEN AND CLOSE FIRE

Nº 84
A.

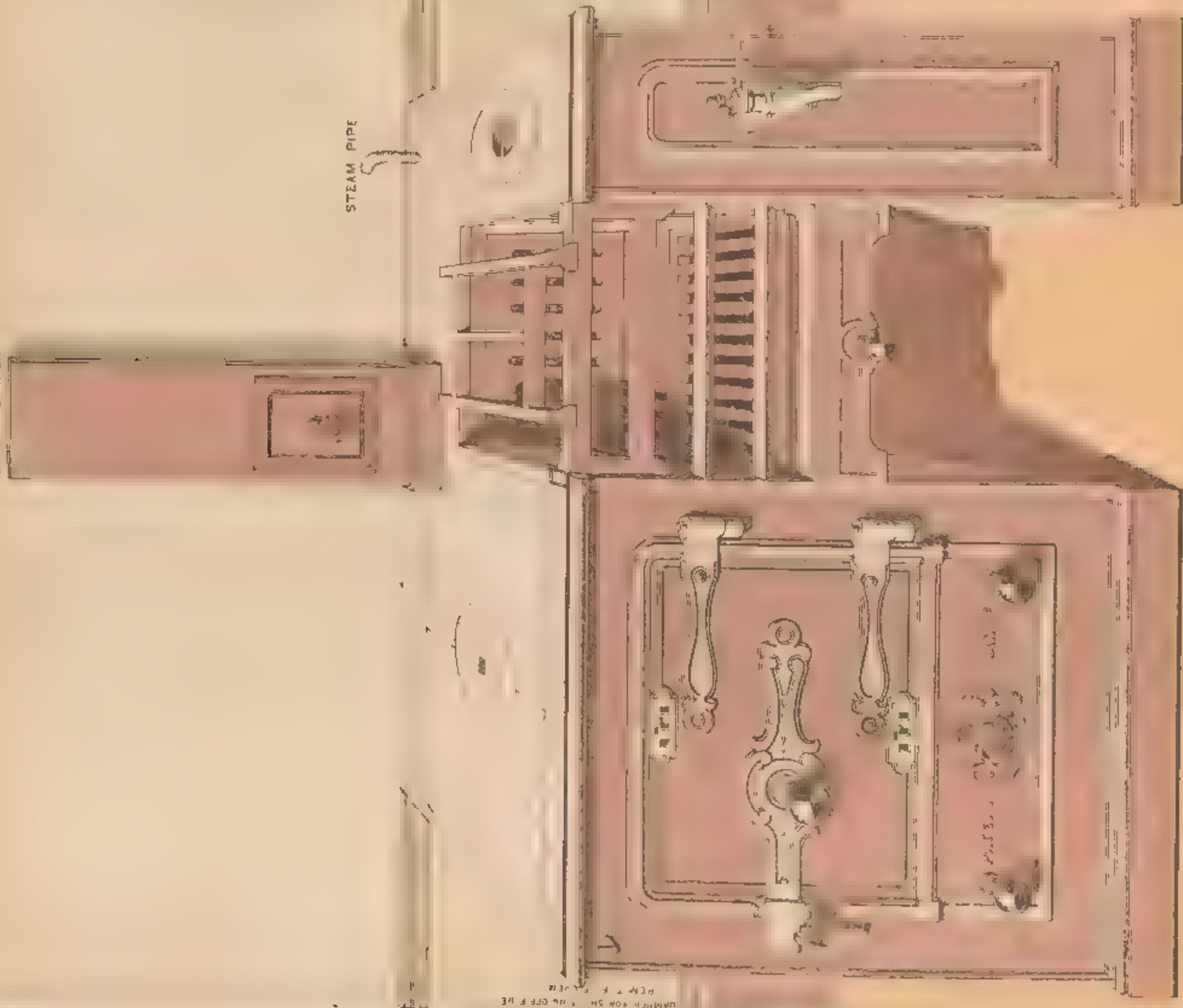


DOUBLE OVEN KITCHENER,

W. H. OVEN IS, PLATE RACK, AND
ARRANGEMENT. A. MAIN FOR MAIN OVEN AND. L. USE FIRE

No 84
B

FLUE PIPE IN TWO PIECES
ABOVE 4' 0" HIGH



STEAM PIPE

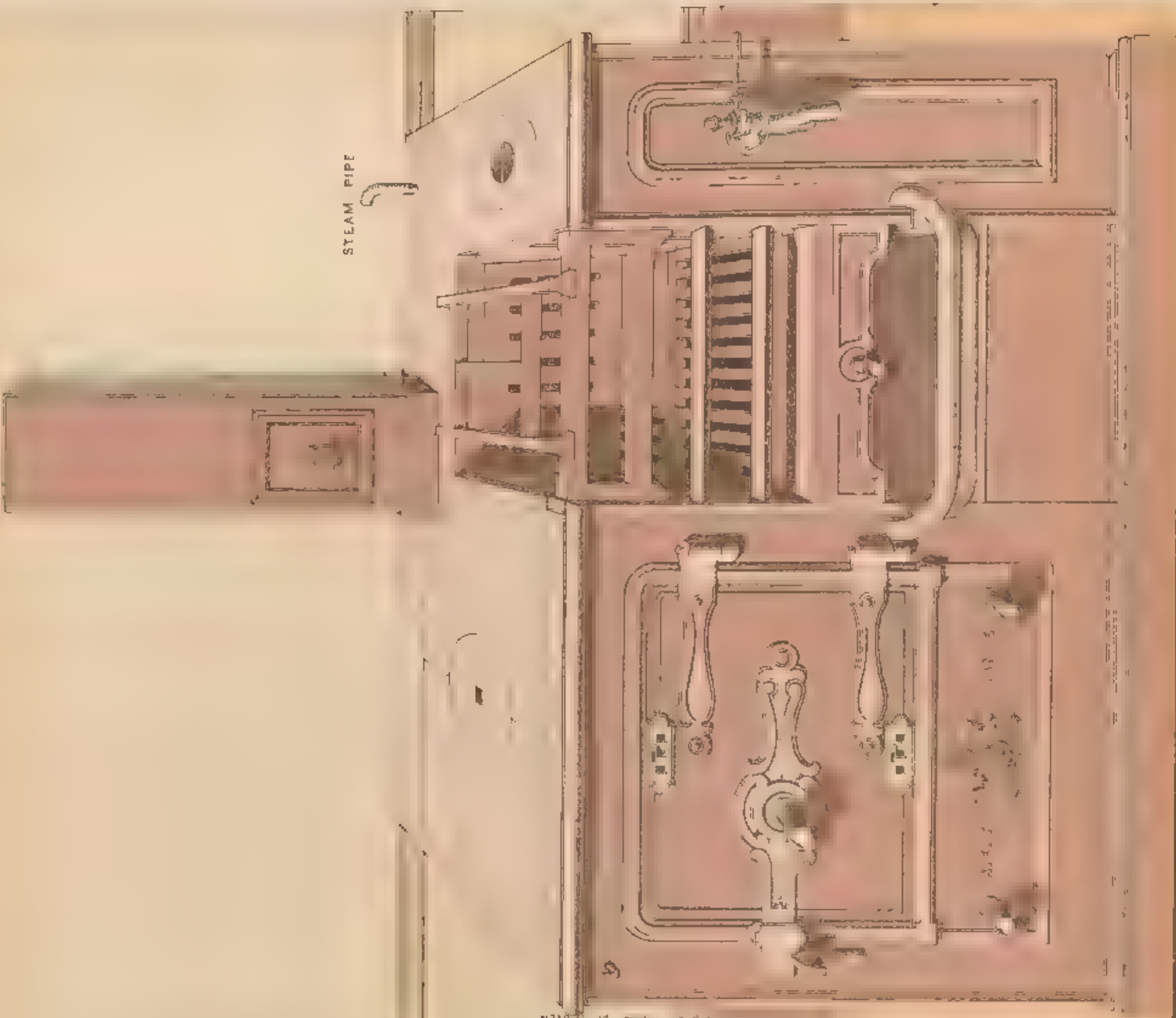
DAMPERS FOR SHUTTING OFF FLUE
FROM TOP & BOTTOM

No 86 SIZES ' 3' 0" 3' 2" 3' 4" 3' 6" 4' 0" WIDE x 2' 2" HIGH
OVEN FIRES " 2' 0" 2' 2" 2' 4" 2' 6" 2' 8" 3' 0" 3' 2" 3' 4" 3' 6" 3' 8" 4' 0" WIDE x 2' 2" HIGH

Parties who prefer the cheerfulness of an open fire range will find in this one the advantages of a close fire range. The new, improved design of the range, the oven and the fuel use of the top of the range is a great improvement. The oven is not a usual power, but the top of the range is a great improvement. Both combined, for taking on the new design.

MADE IN AUSTRIA

FLUE PIPE IN TWO PIECES
ABOVE 4' 0" HIGH



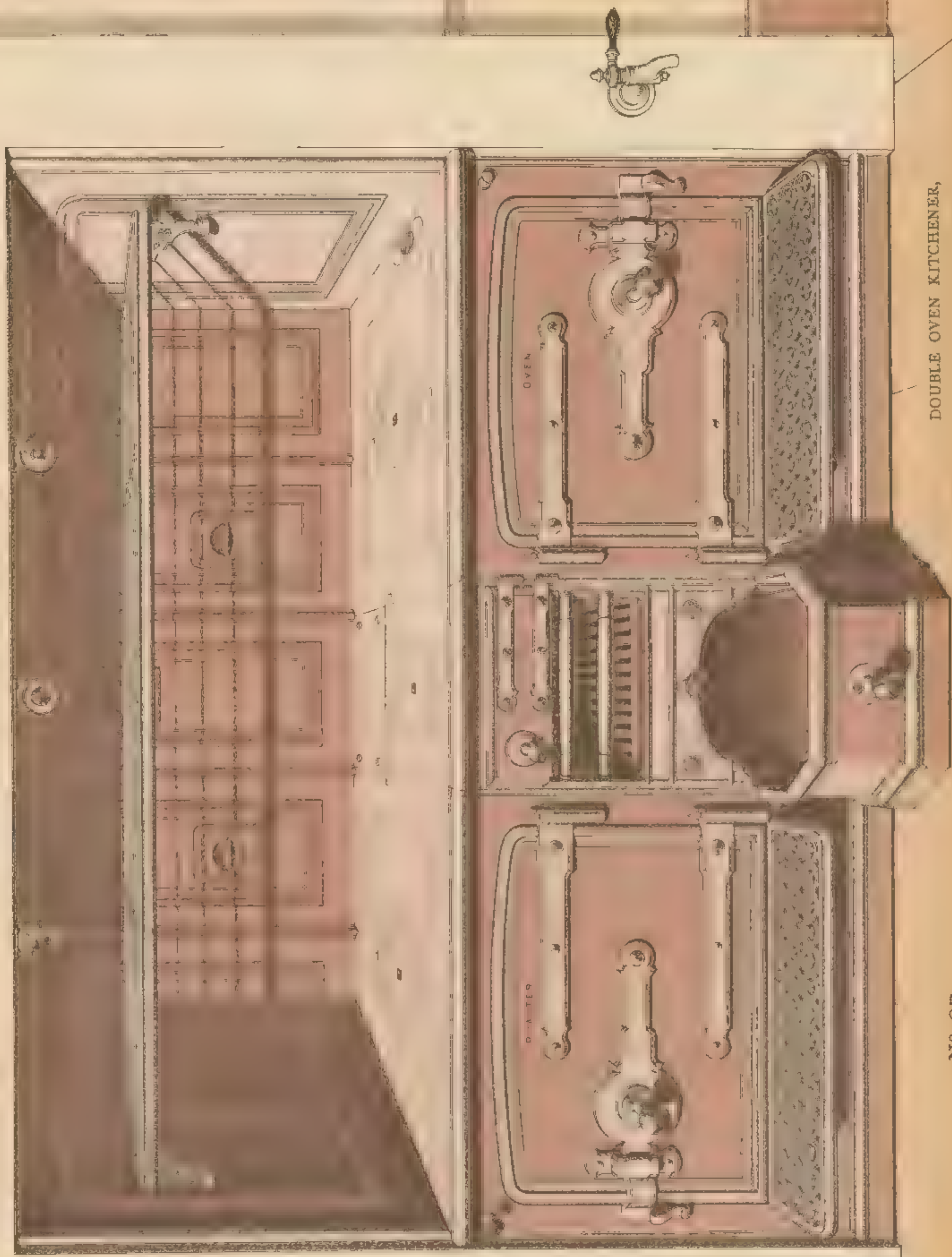
STEAM PIPE

DAMPERS FOR SHUTTING OFF FLUE
FROM TOP & BOTTOM

No 86 SIZES 3' 0" 3' 2" 3' 4" 3' 6" 4' 0" WIDE x 2' 2" HIGH
A.

Parties who prefer the cheerfulness of an open fire range will find in this one the advantages of a close fire range. The new, improved design of the range, the oven and the fuel use of the top of the range is a great improvement. The oven is not a usual power, but the top of the range is a great improvement. Both combined, for taking on the new design.

MADE IN AUSTRIA

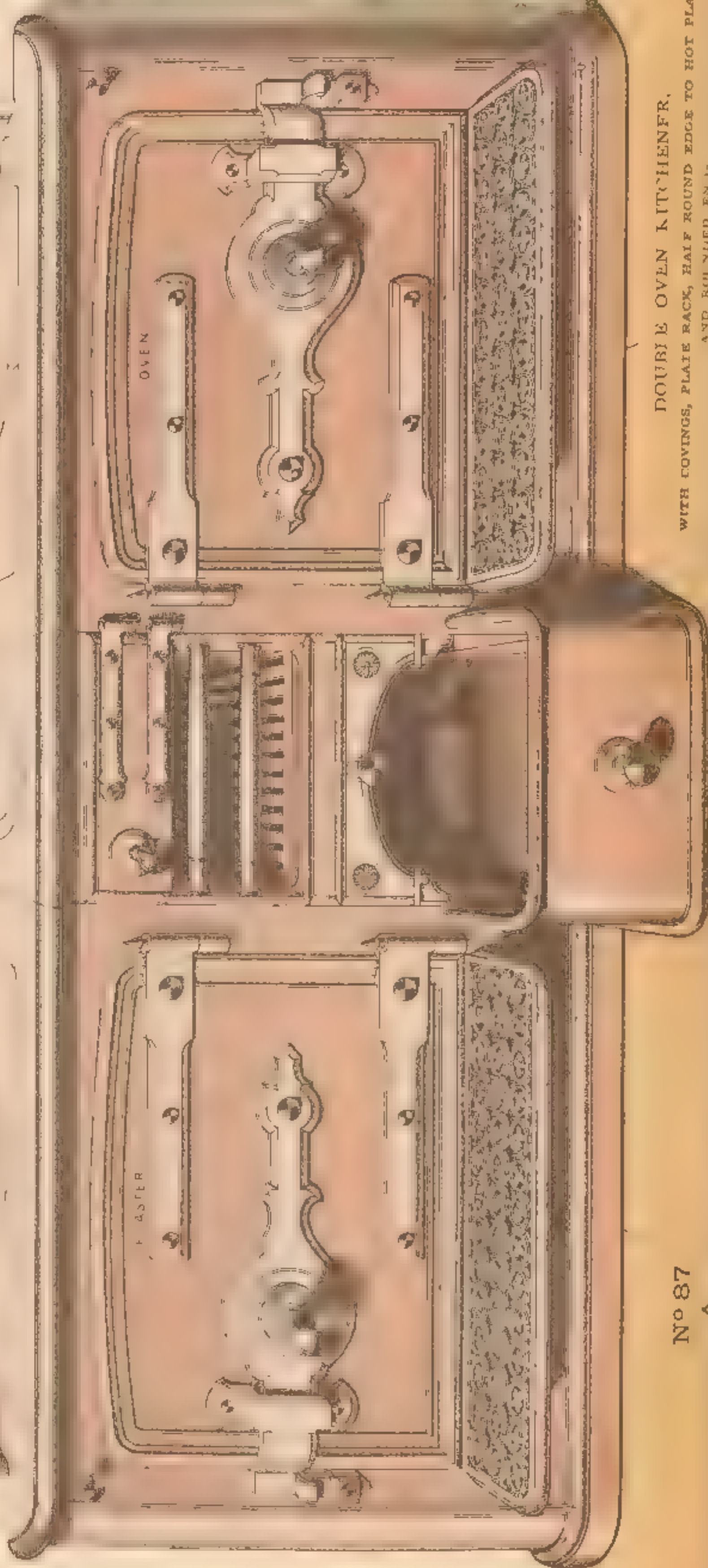
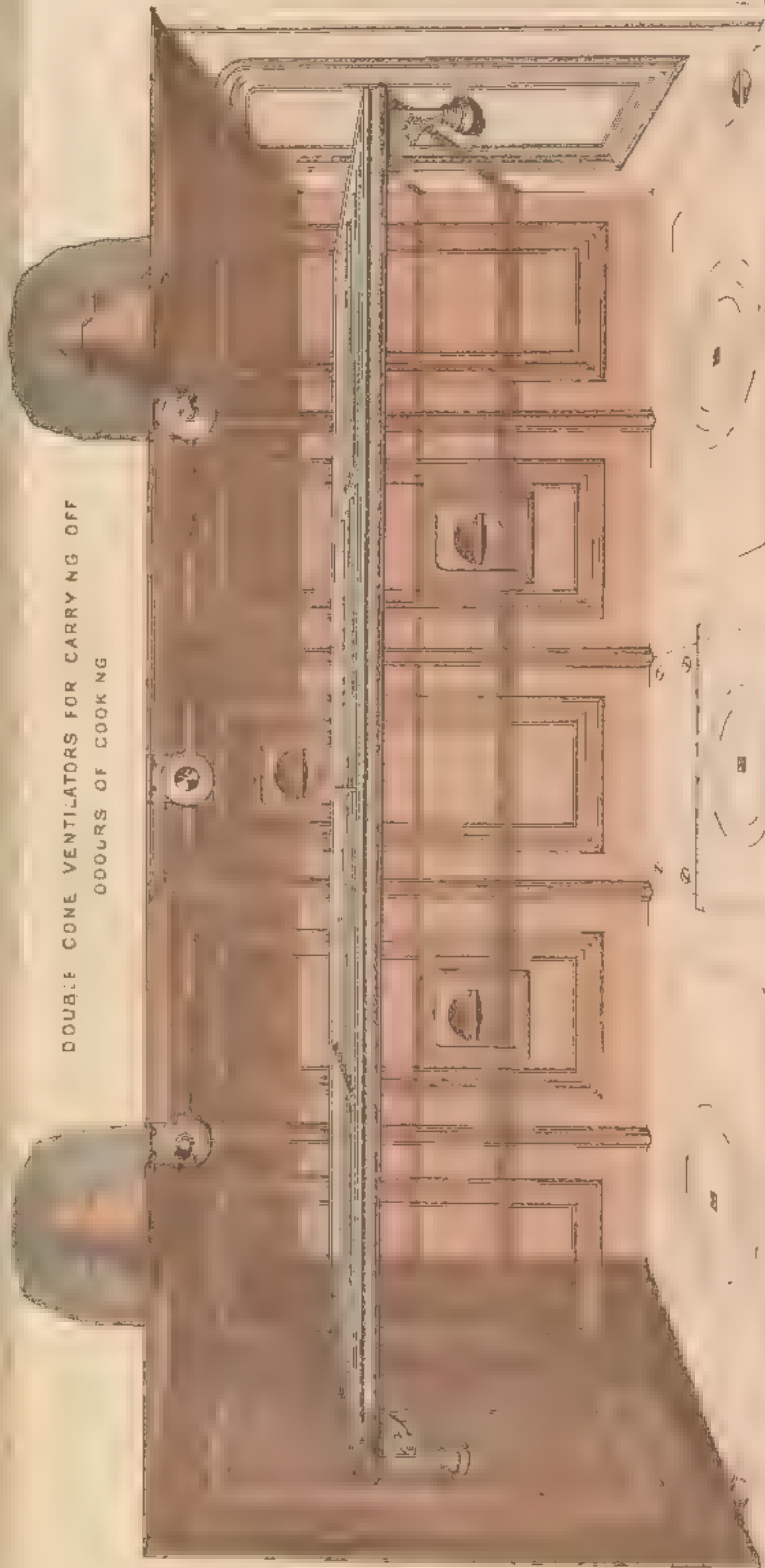


DOUBLE OVEN KITCHENER,

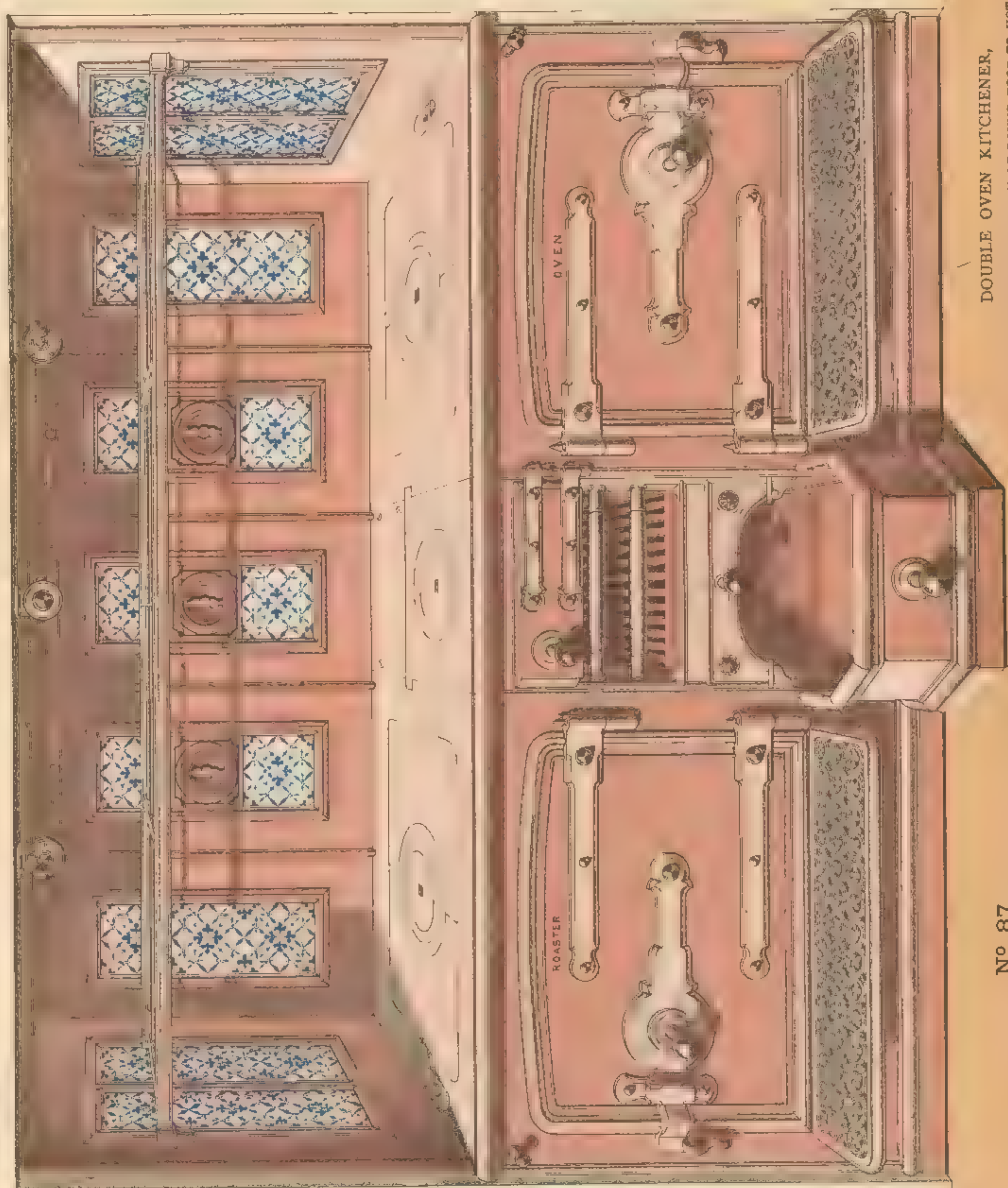
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,

Nº 87

DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING



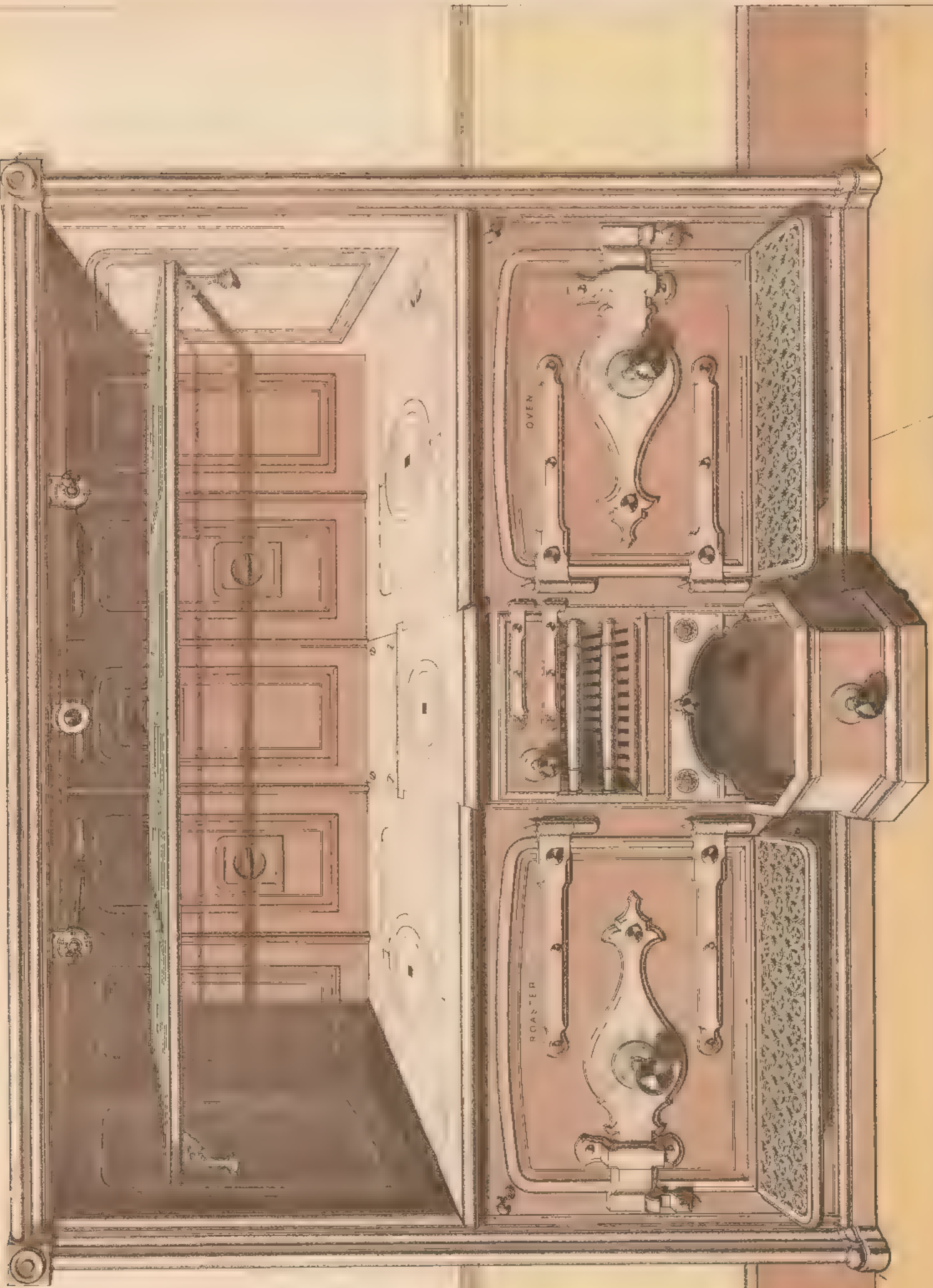
DOUBLE OVEN KITCHENER,
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS



DOUBLE OVEN KITCHENER,
WITH TILE COVERINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,

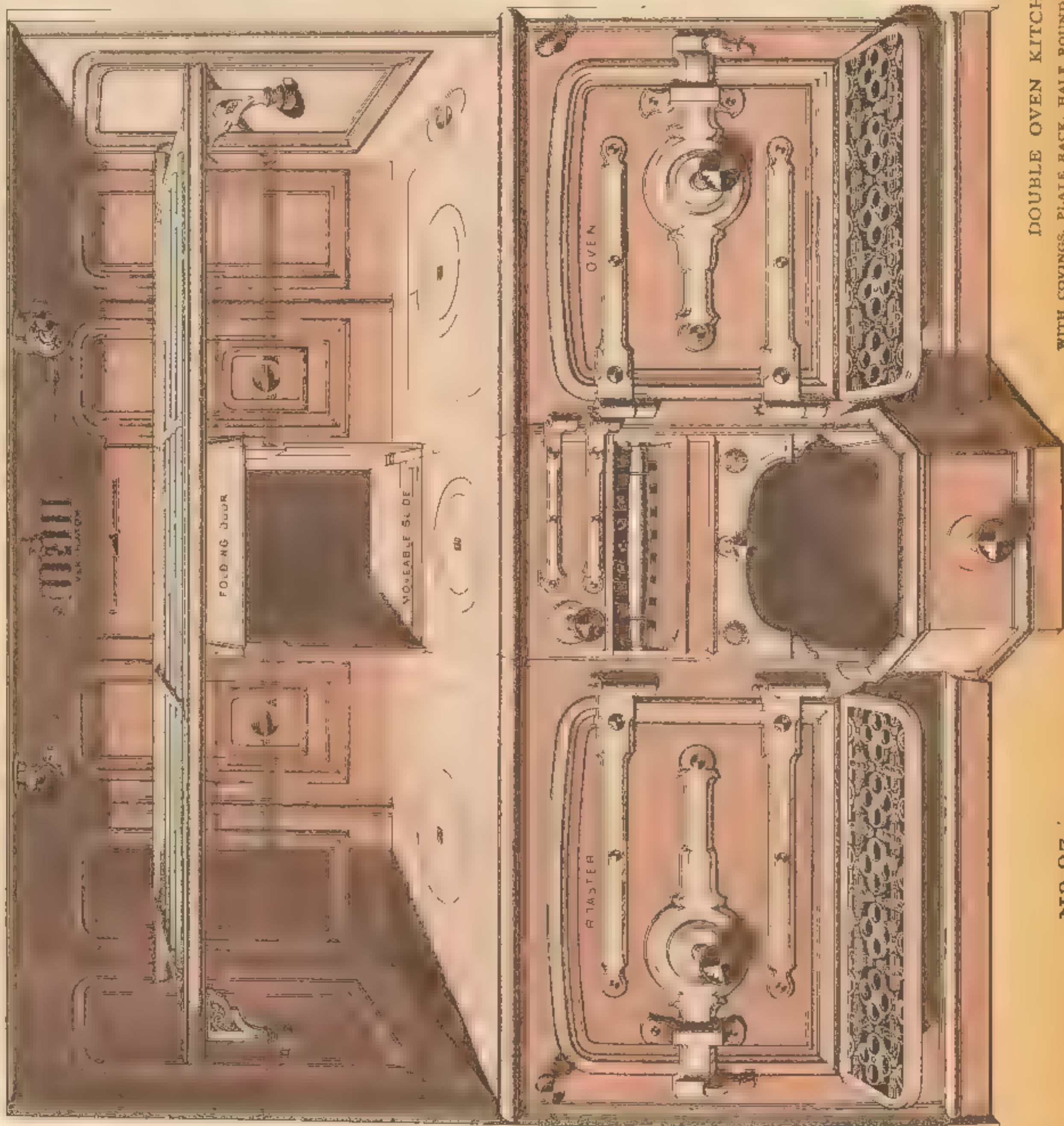
No 87
A.A.





DOUBLE OVEN KILN HENFR,
WITH COVINGS, PLATE RACK, O.G. EDGE TO HOT PLATE,
PROJECTING FIRE COVER, AND CAST IRON MOULDING

No 87
B



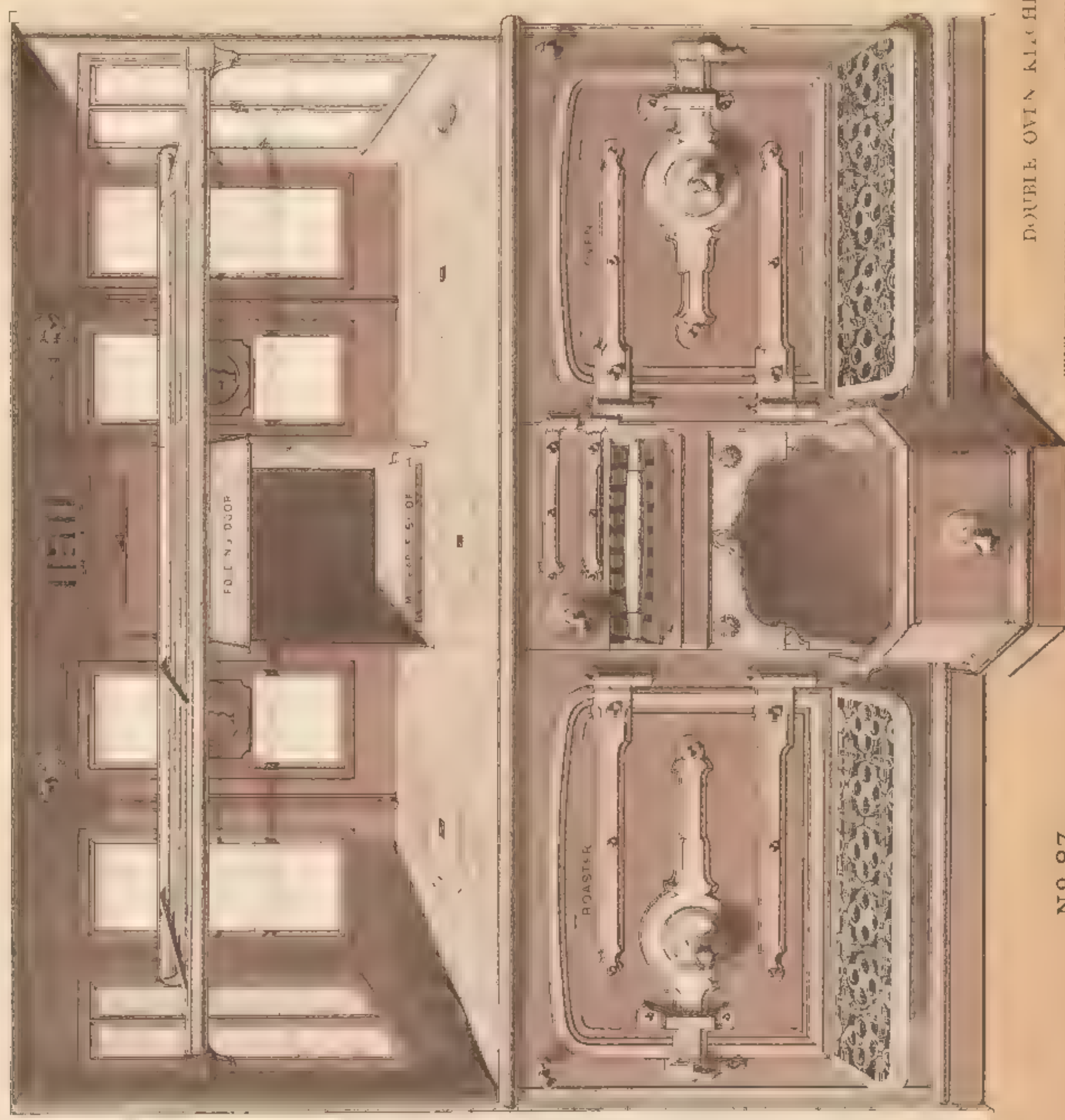
DOUBLE OVEN KITCHENER,

WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND WITH ARRANGEMENT AT BACK FOR MAKING OPEN AND CLOSE FIRE

No 87



CROSS SECTION THROUGH FIRE



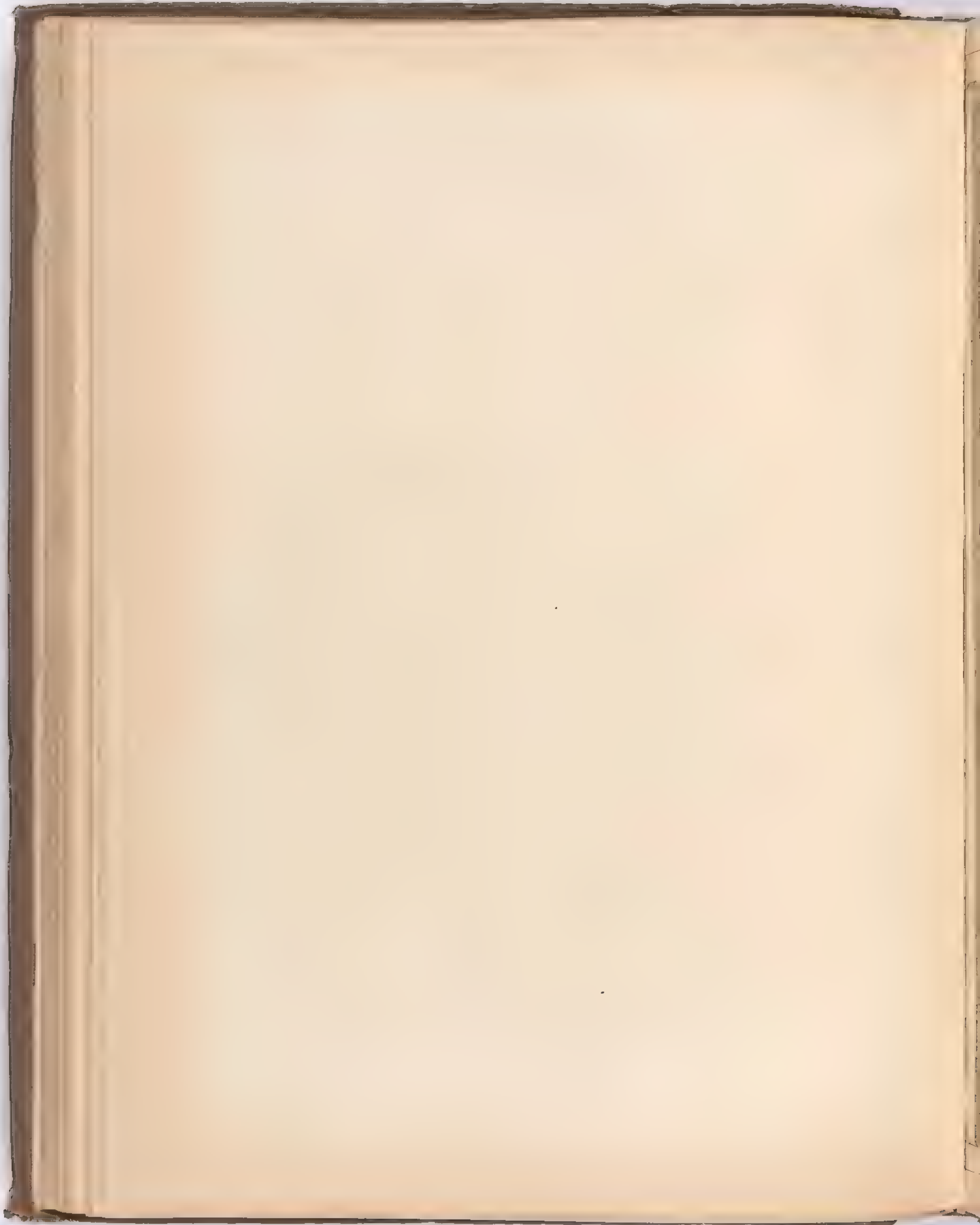
DOUBLE OVEN KILNHLNER,

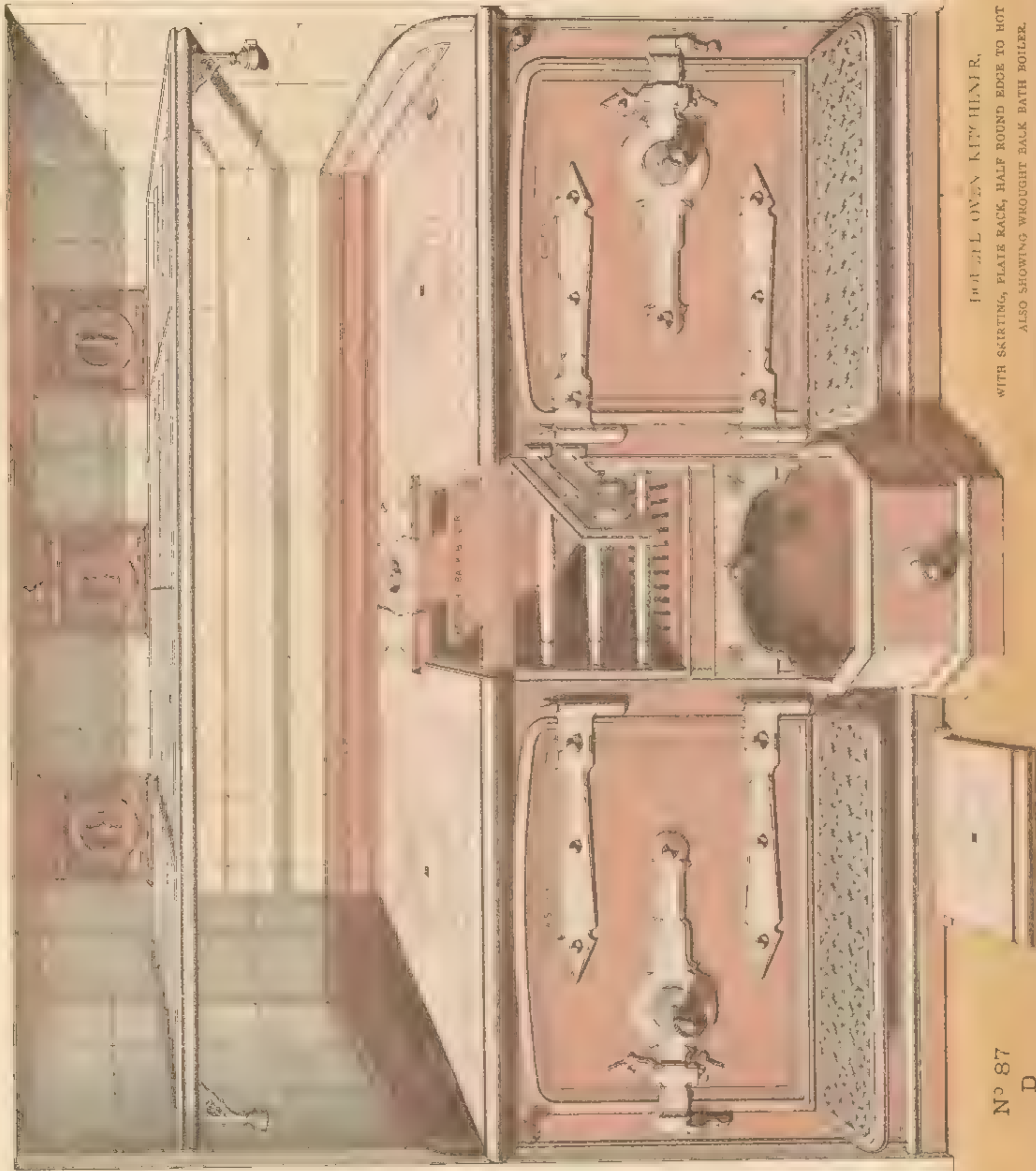
WITH TILE COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND WITH ARRANGEMENT AT BACK FOR MAKING OPEN AND CLOSE FIRE

No 87
C.C



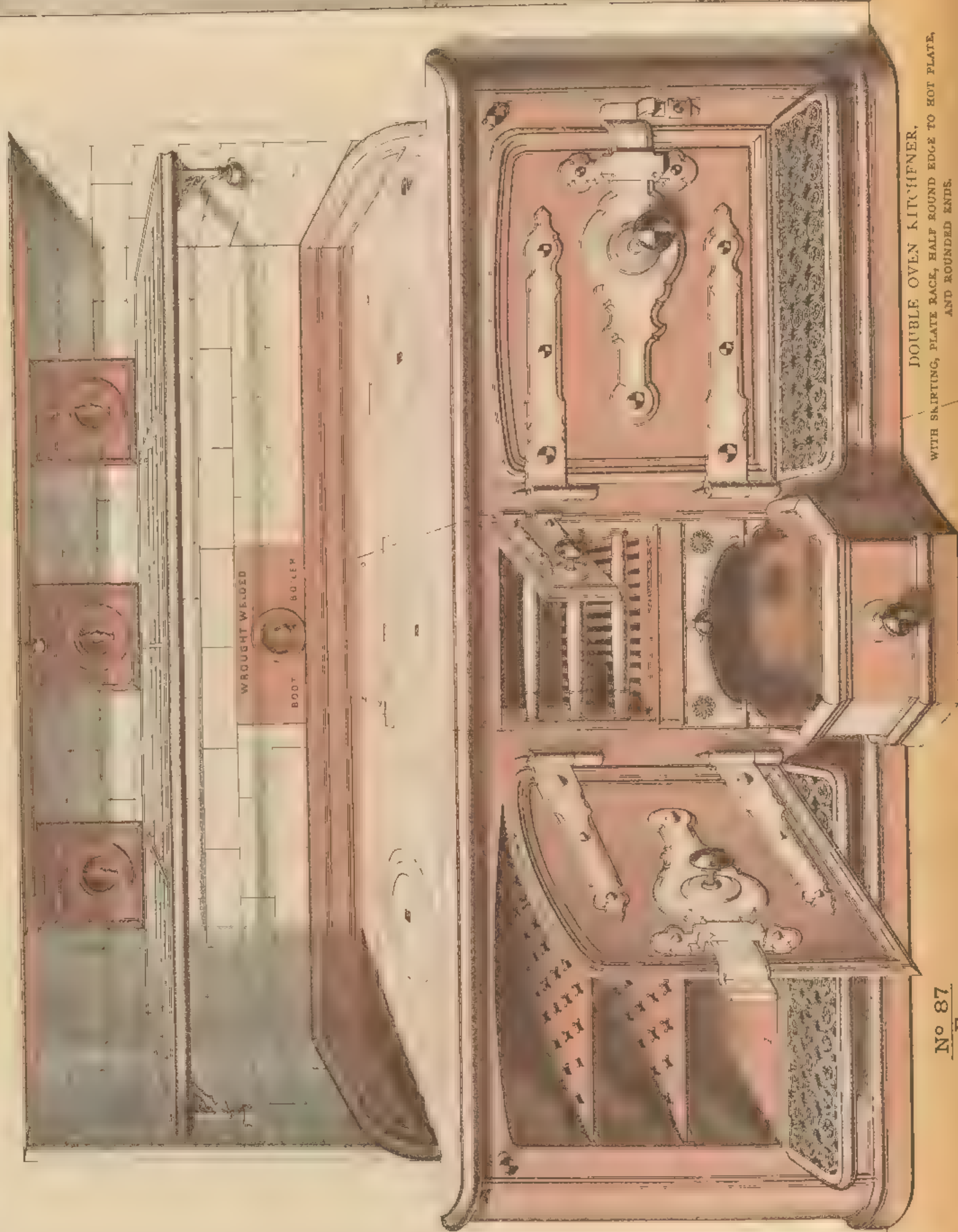
PRESS SET ON THROUGH FIRE



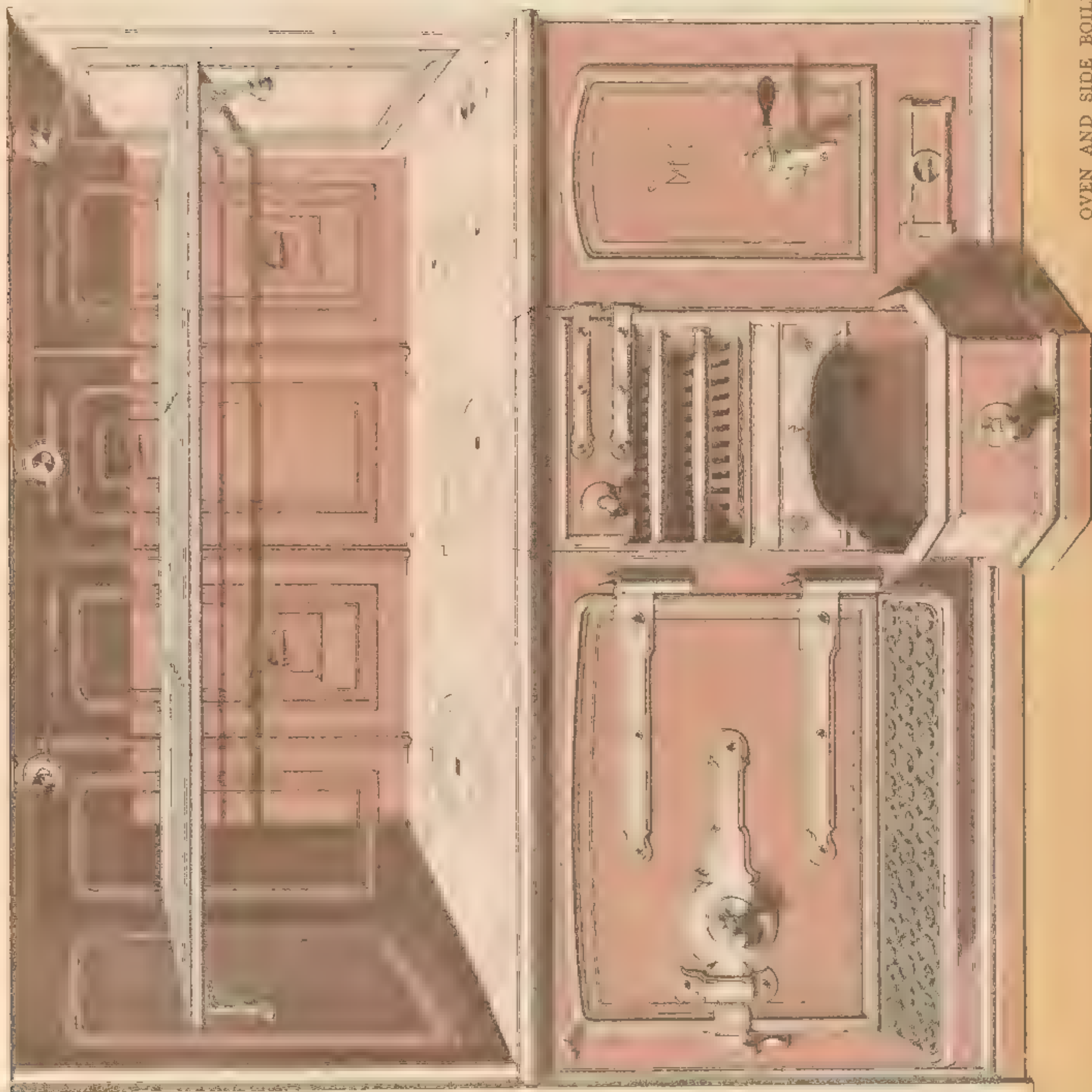


PORTABLE OVEN KITCHEN
 WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
 ALSO SHOWING WROUGHT BACK BATH BOILER.

No 87
 D



DOUBLE OVEN KITCHENER,
WITH SKIRTING, PLATE RACE, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS.
ALSO SHOWING WROUGHT BOOT BOILER AT RA N

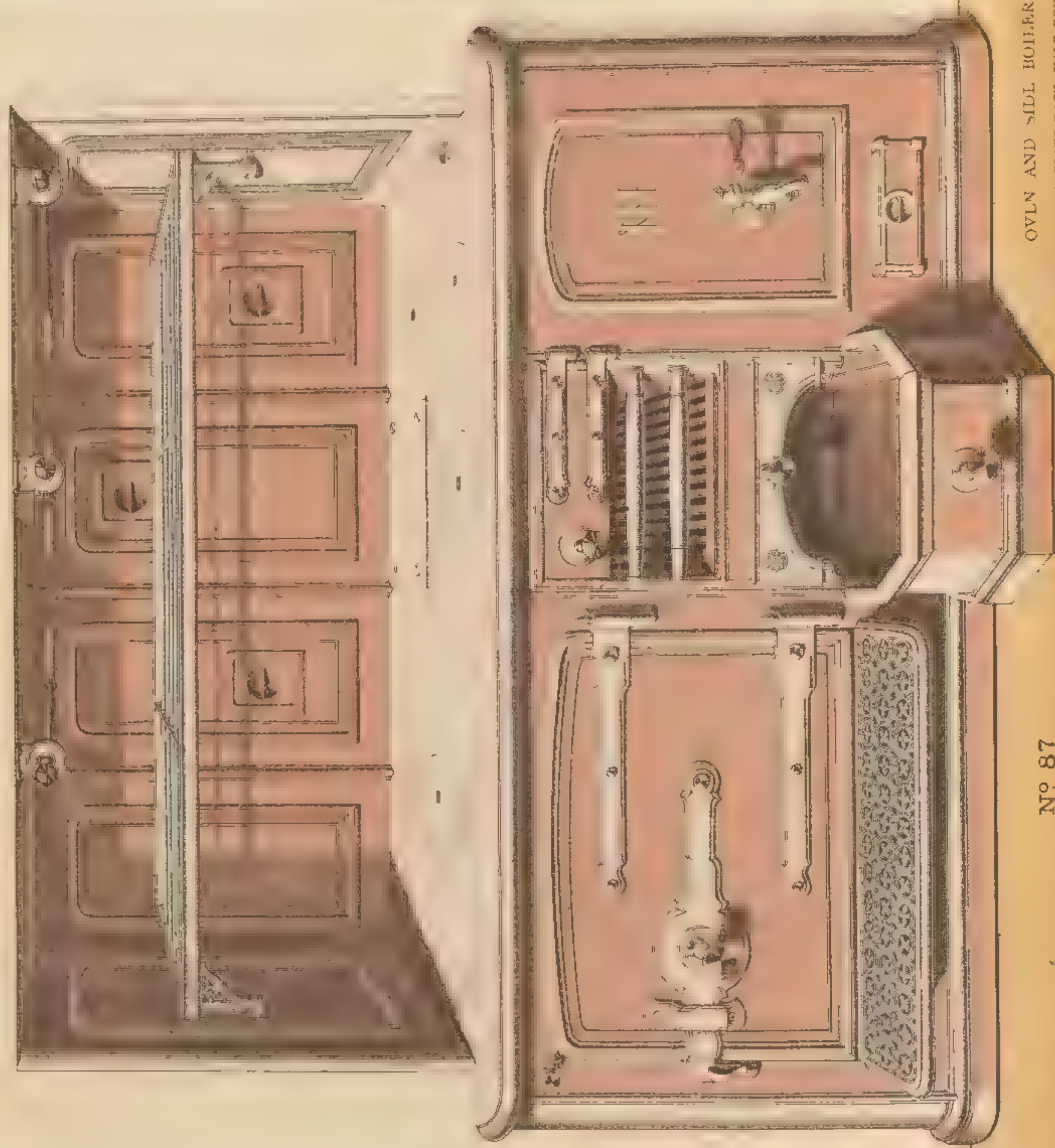


OVEN AND SIDE BOILER KITCHENER.

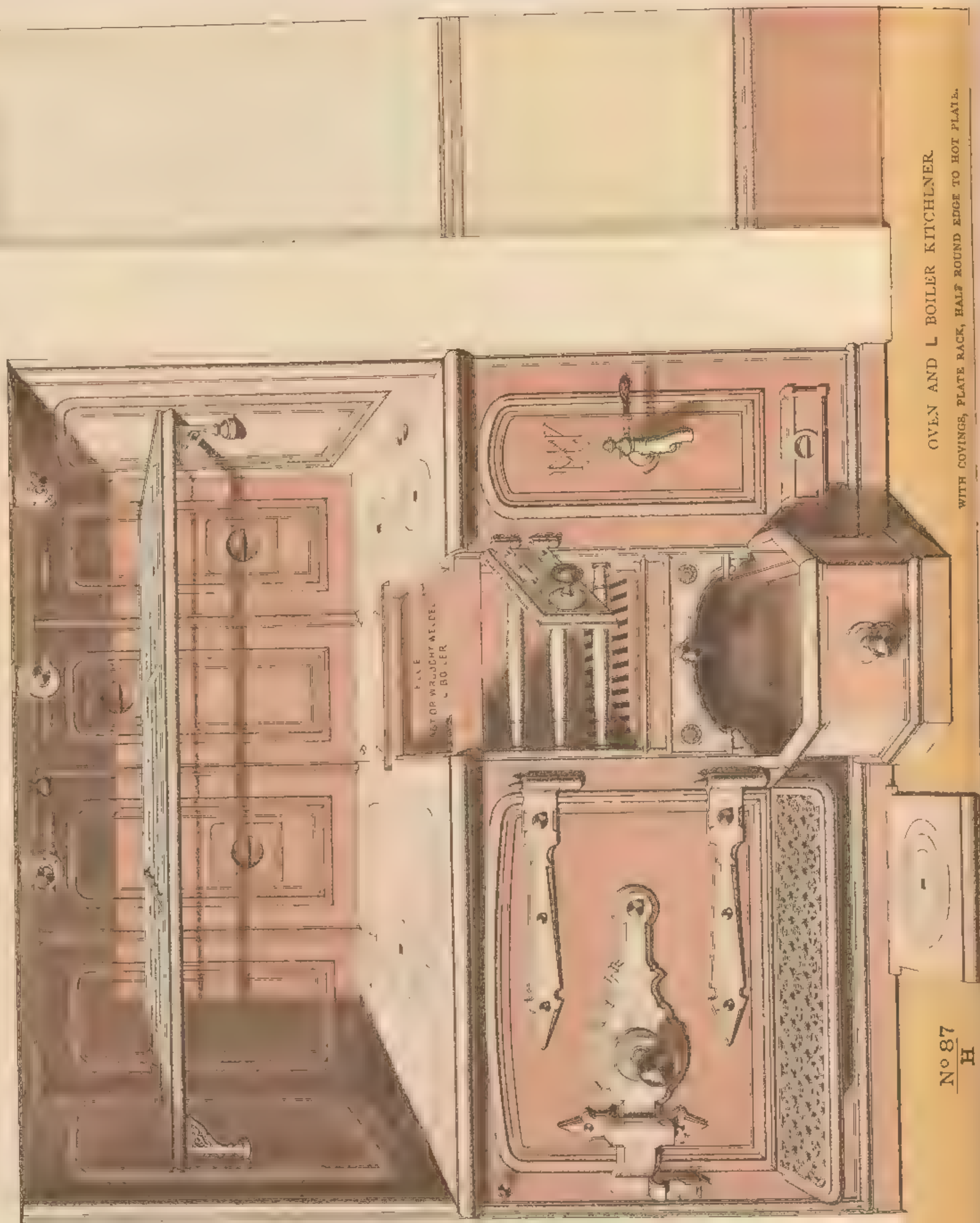
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE.

No 87
F

OVN AND SLD BOILER KUCHENER
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS.



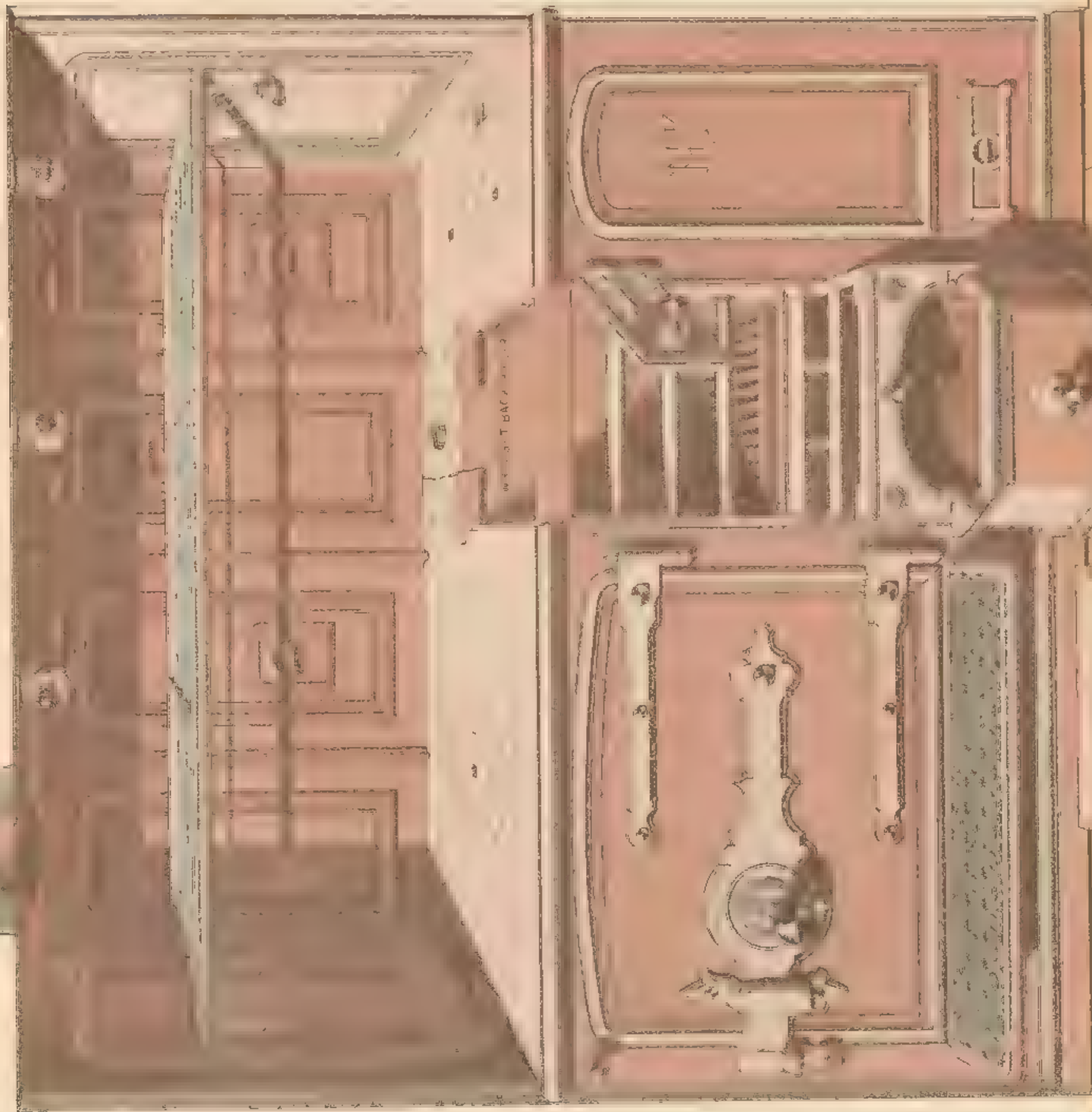
No 87
G



OVEN AND L BOILER KITCHENER.
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE.

No 87
H

CONE VENT LATOR FOR CARRYING OFF
 ODORS OF COOKING

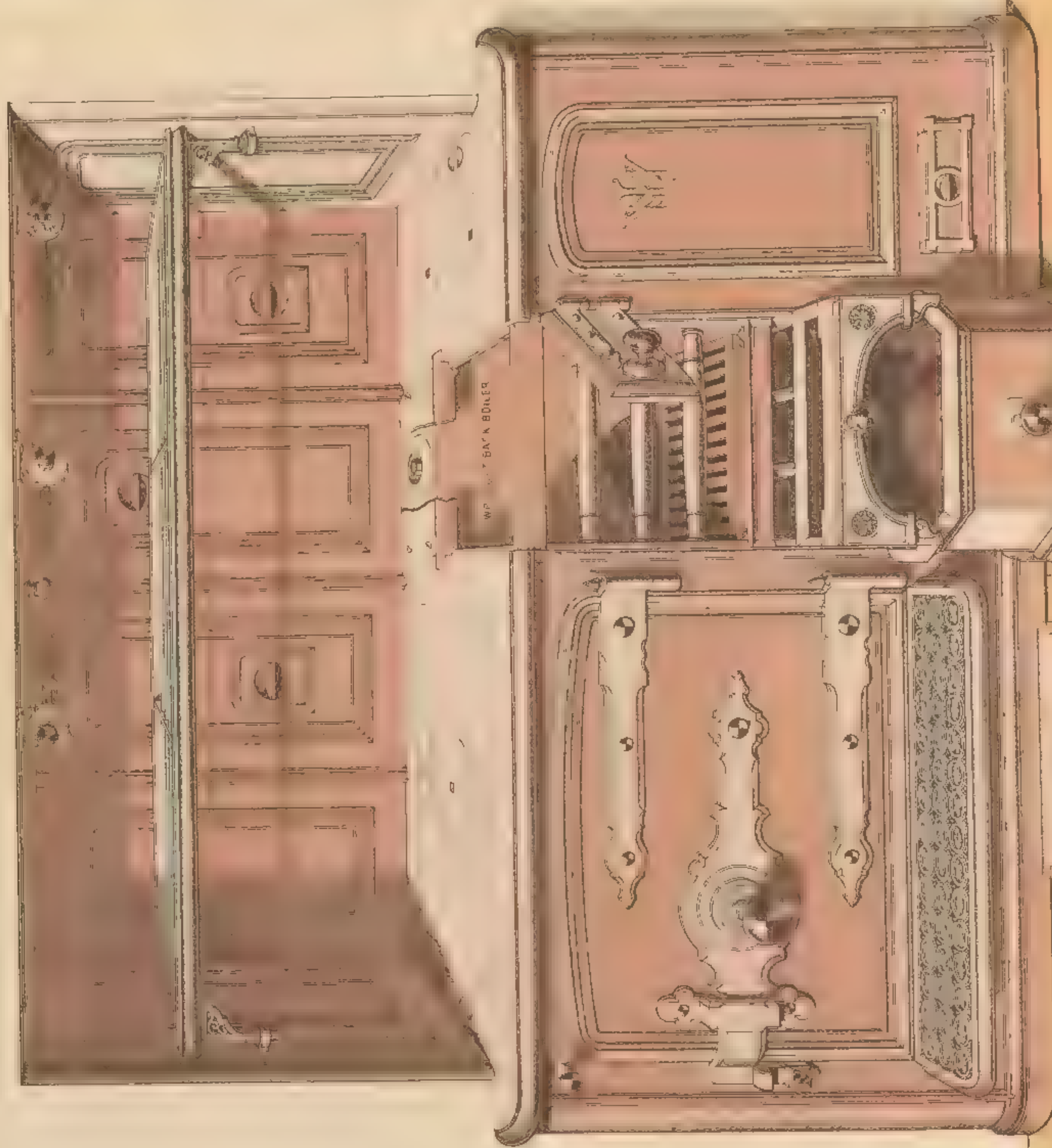


OVEN AND SHAM KITCHENER.

WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
 WITH EXTRA LARGE OVEN AND WROUGHT IRON BATH BOILER.

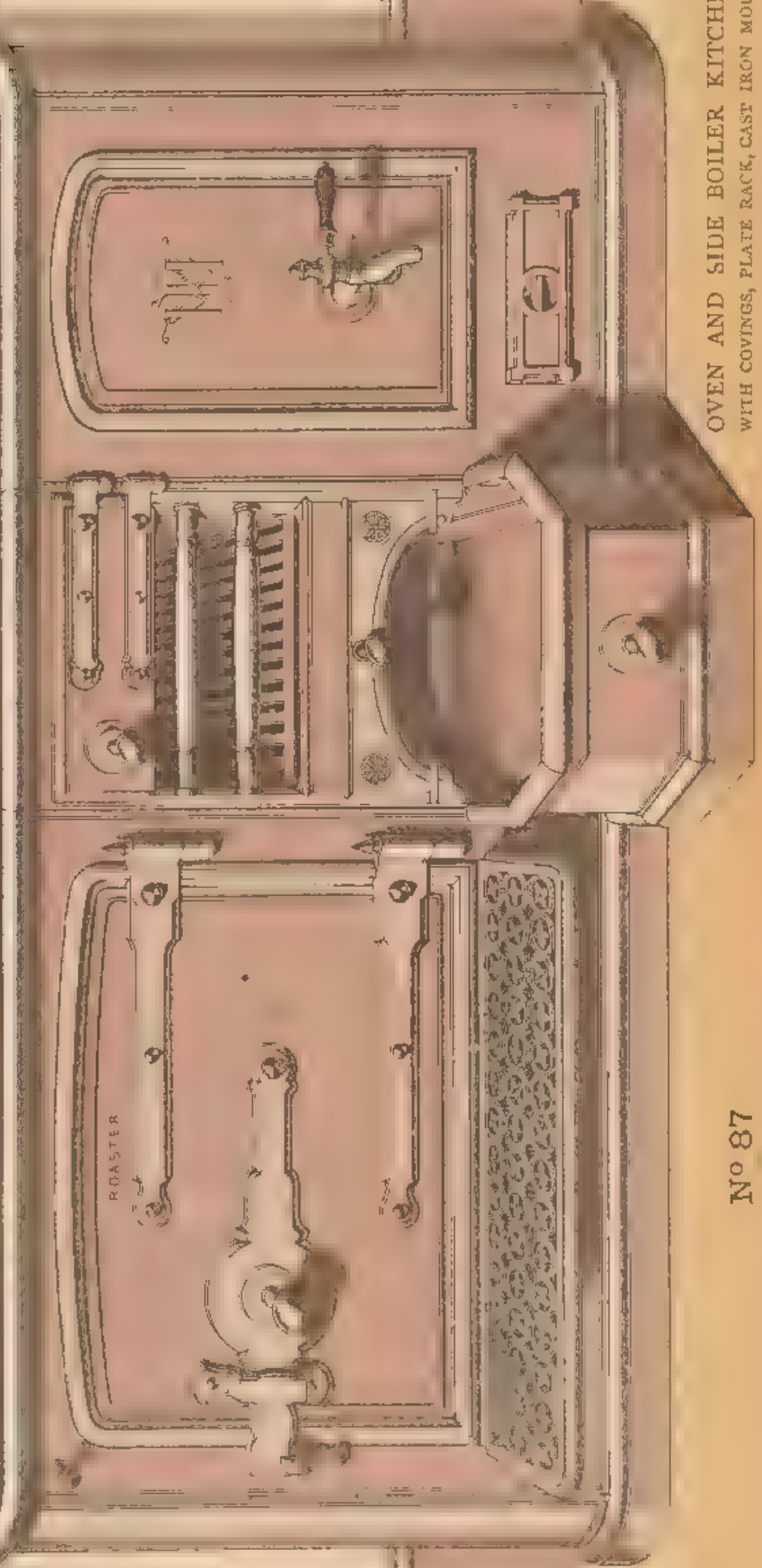
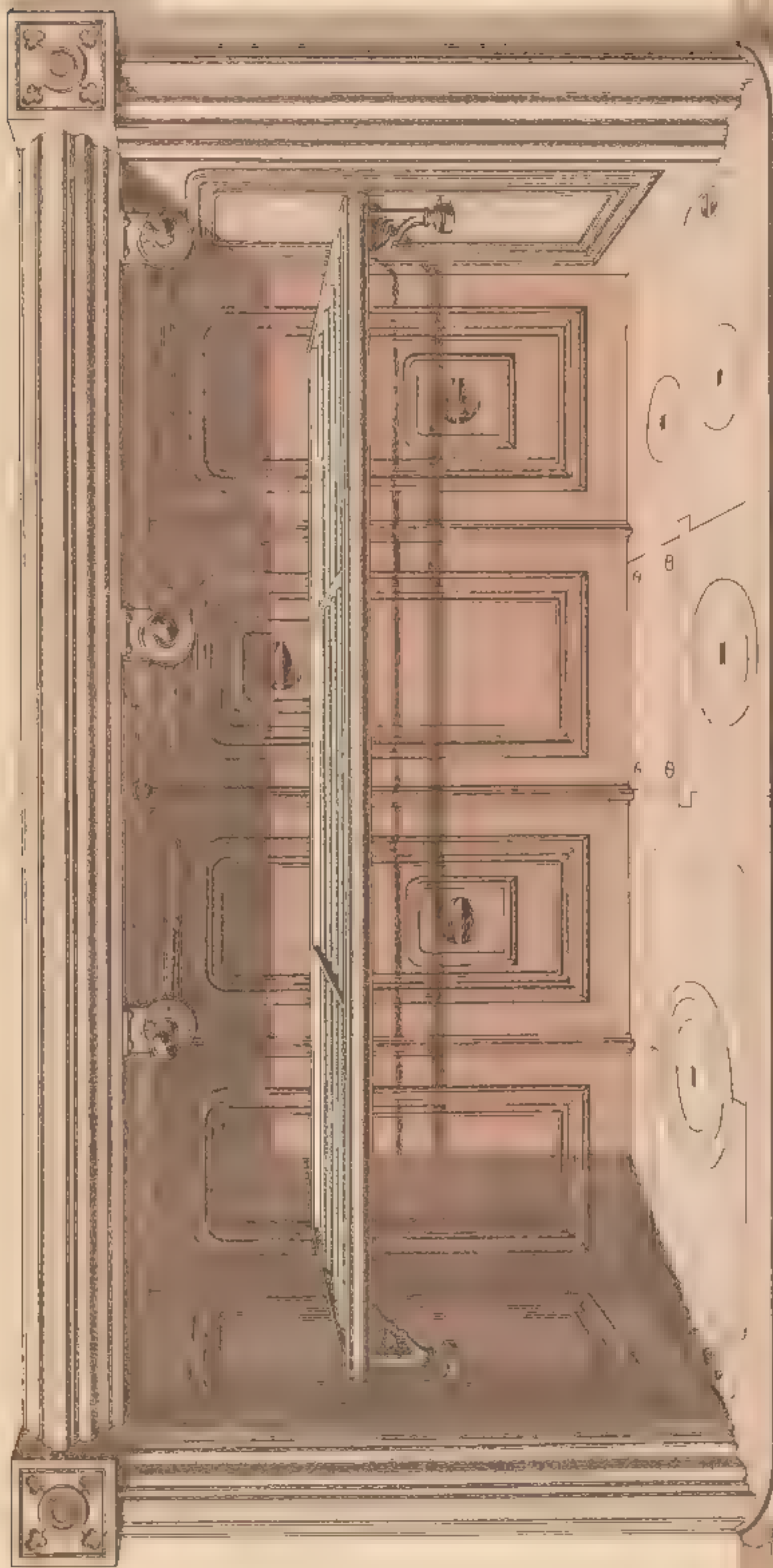
No 87

4



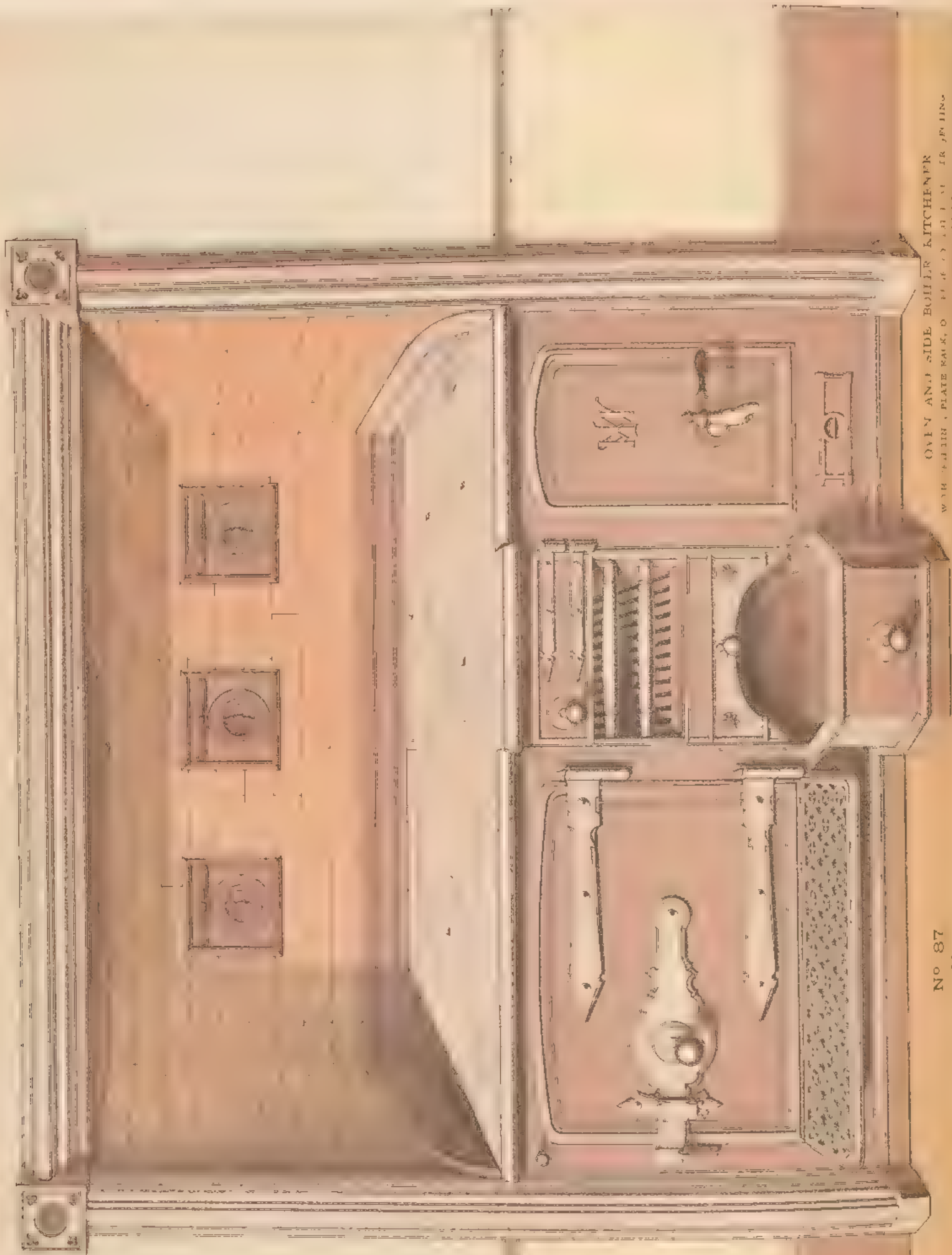
OVEN AND SHAM KITCHENER.
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
WITH EXTRA LARGE OVEN, WROUGHT BACK BATH BOILER,
AND ROUNDED ENDS.

N^o 87
L

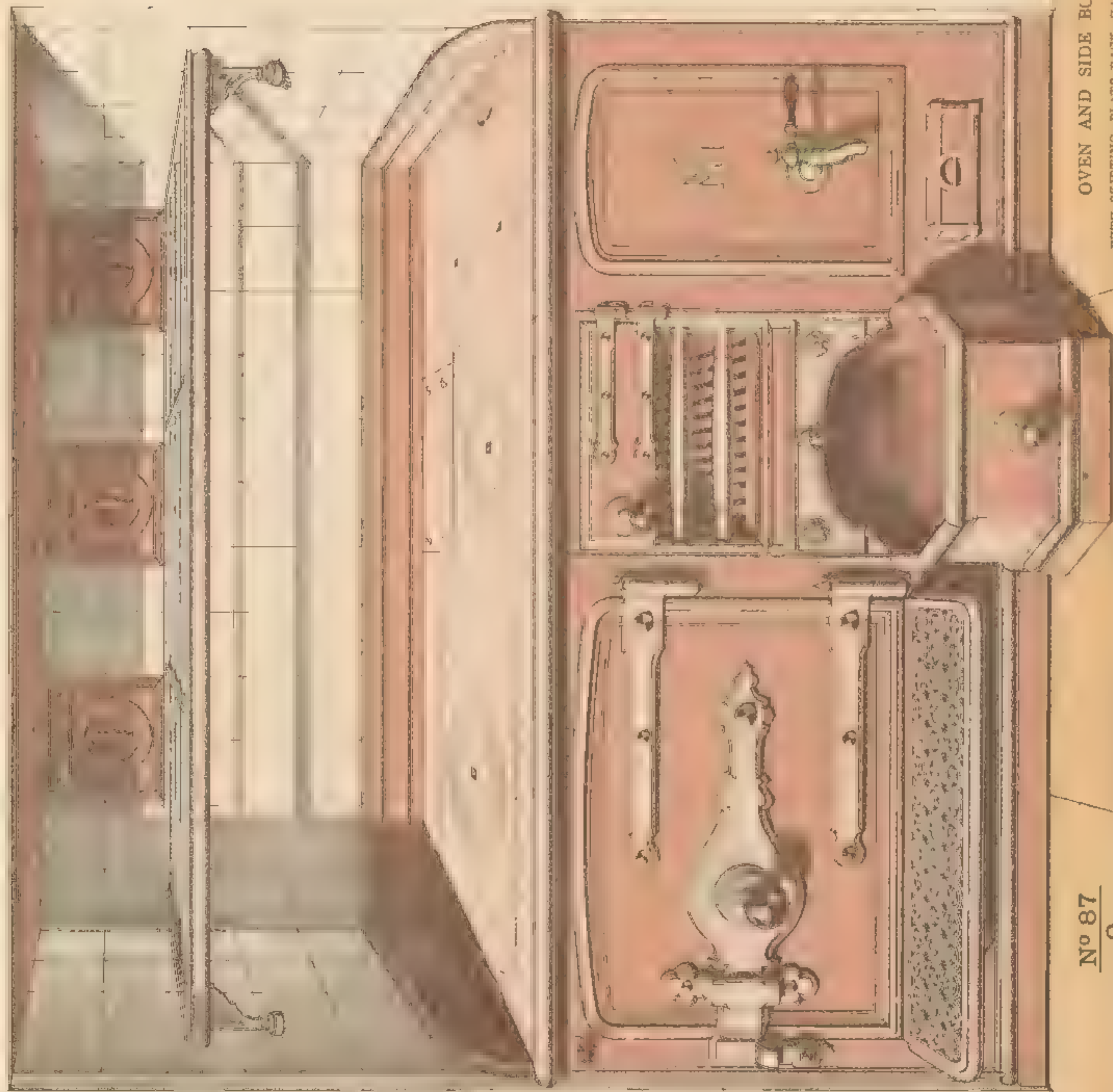


OVEN AND SIDE BOILER KITCHENER.
WITH COVINGS, PLATE RACK, CAST IRON MOULDING
ABOVE HOT PLATE, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS.

N^o 87
M

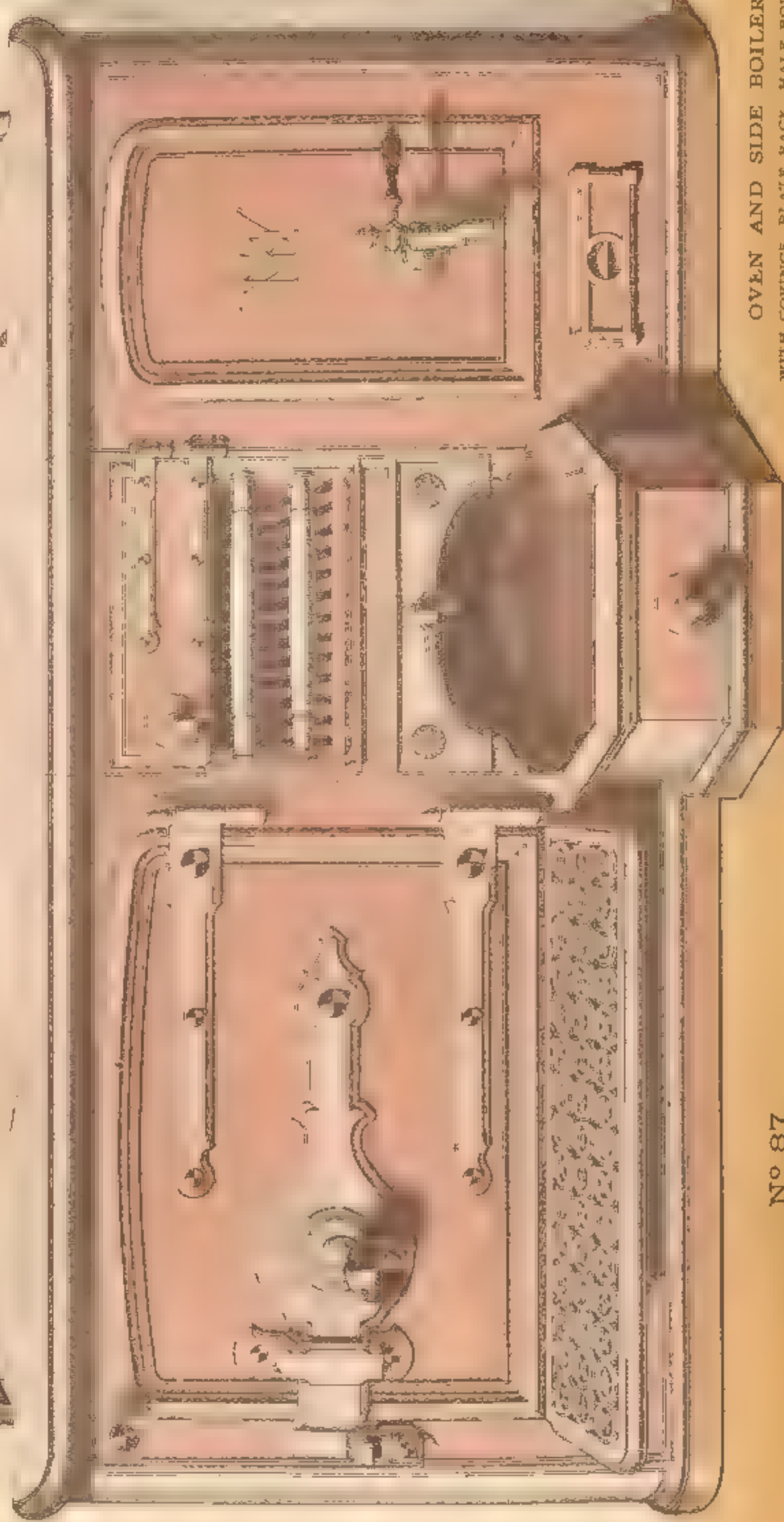
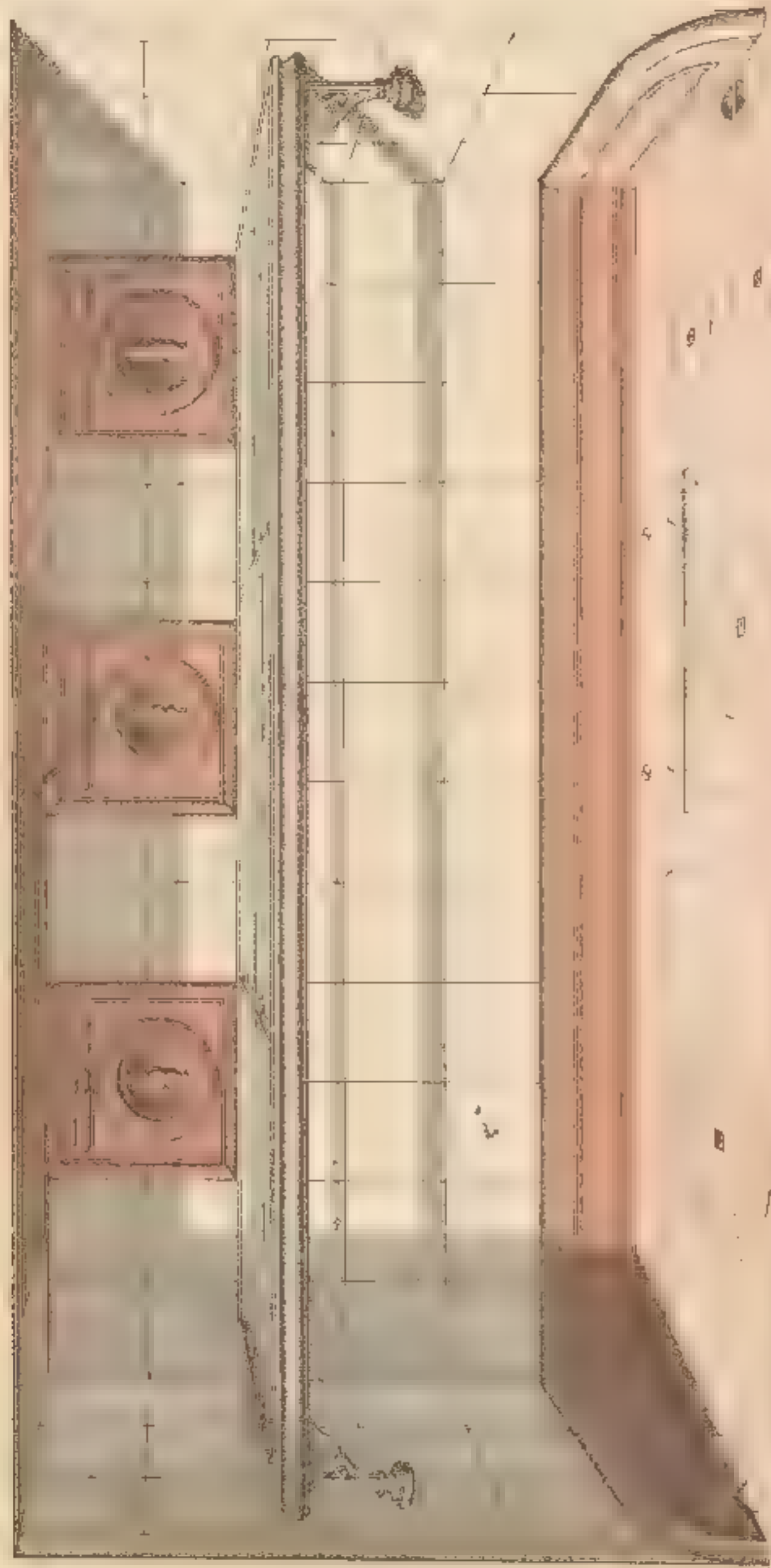


OVEN AND SIDE BOILER KITCHEN
WITH FURNACE, PLATE RACK, OVEN, AND FIRE IRON
FIRE COOK, AND CASE FOR BOILING



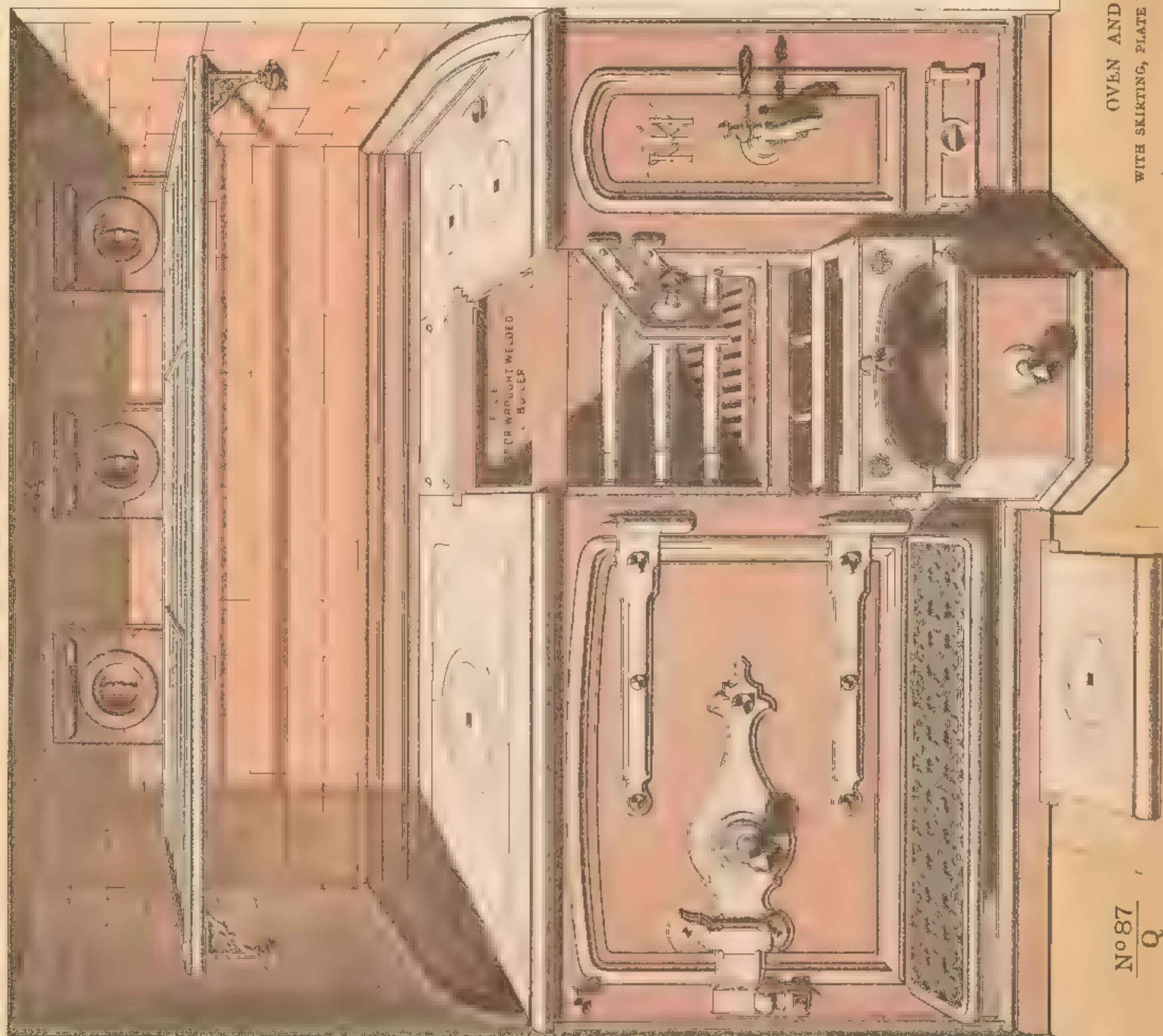
OVEN AND SIDE BOILER KITCHENER.
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE.

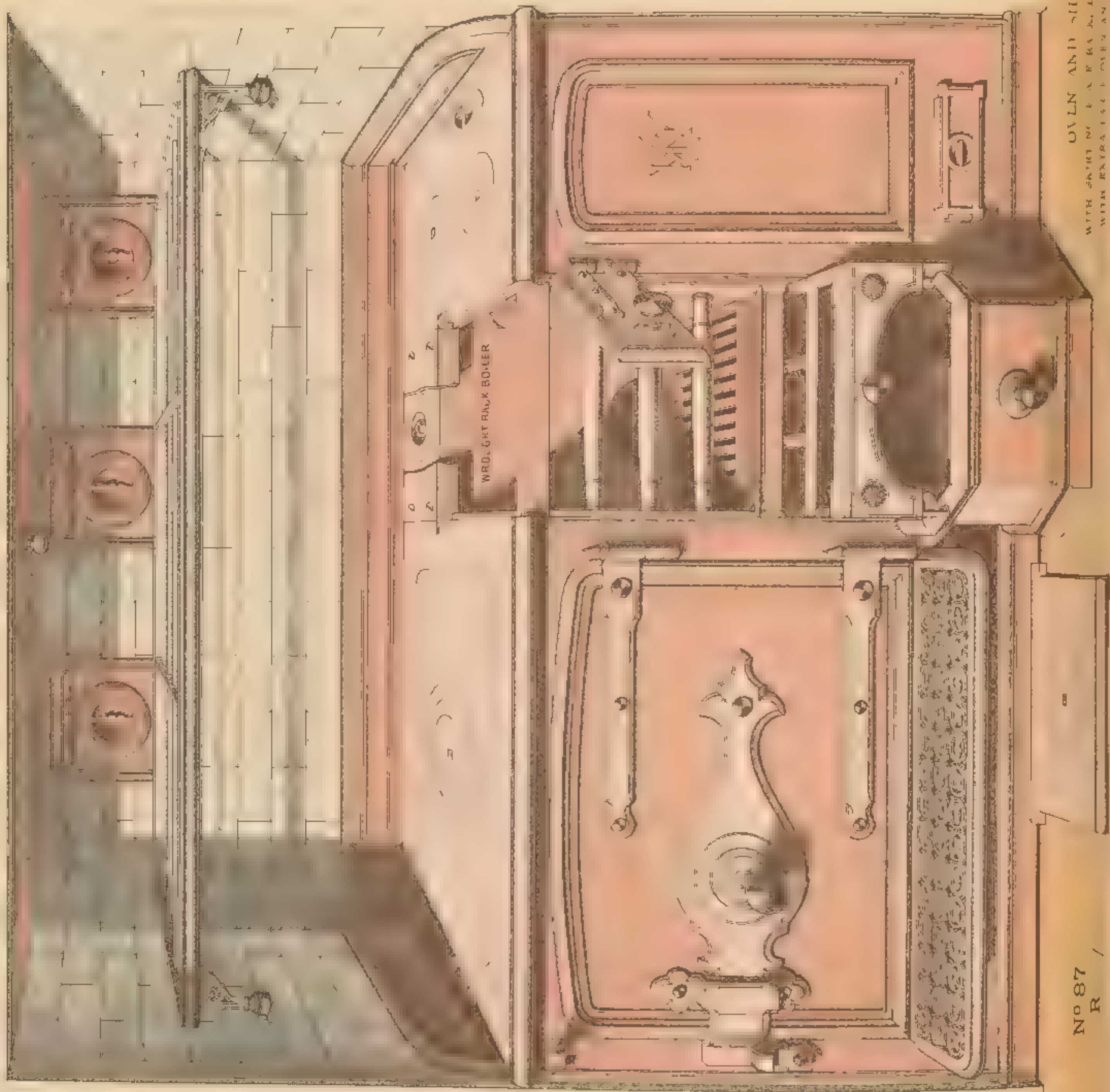
No 87
O



OVEN AND SIDE BOILER KITCHENER
WITH COVINGS, PLATE RACK, HALF ROUND EDGE TO HOT PLATE,
AND ROUNDED ENDS.

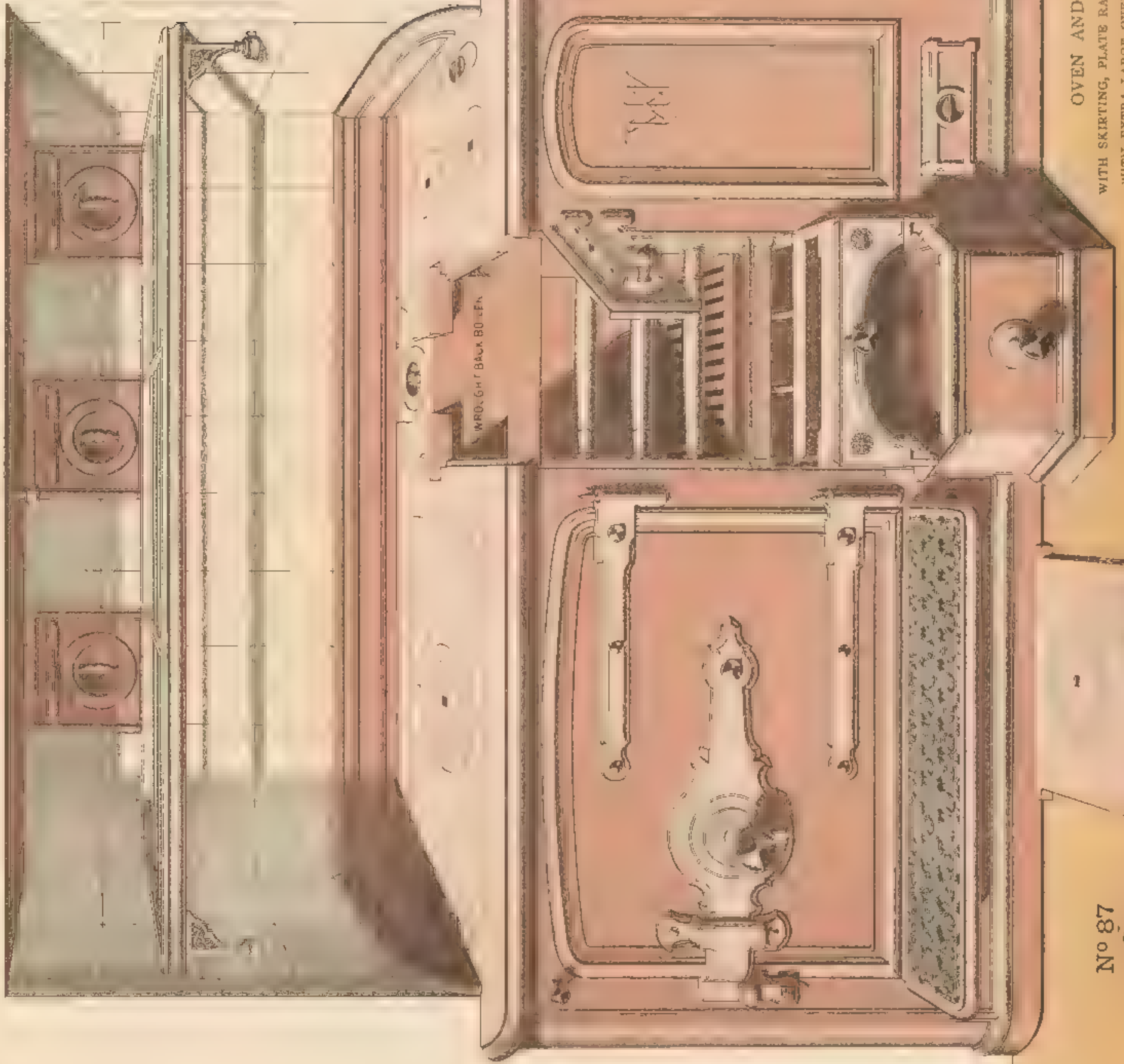
Nº 87
P





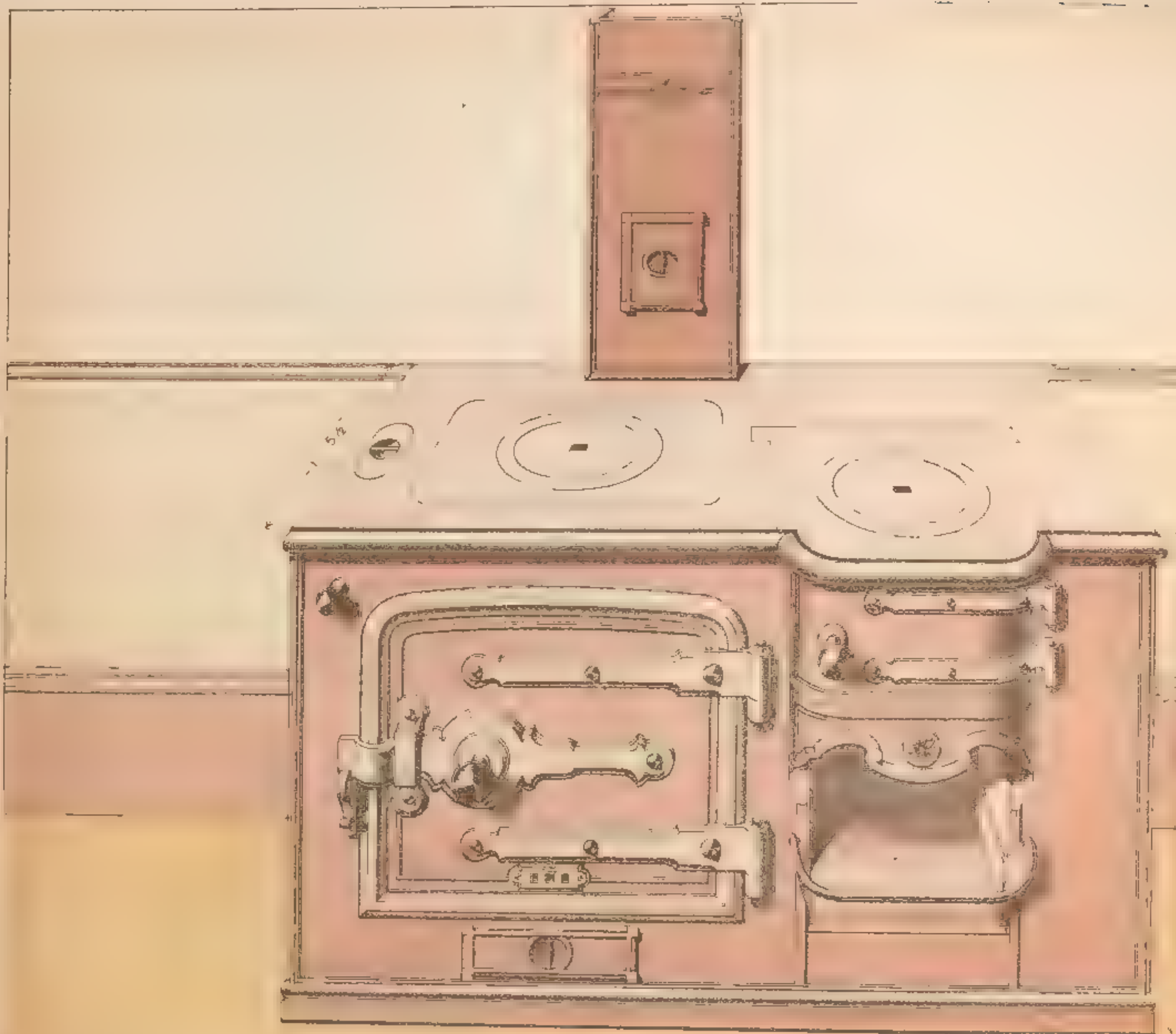
OVEN AND RANGE KITCHEN
WITH SIGHT OF A BAKING PLACE ROUND SIDE TO HOT PLATE
WITH EXTRA COOKING AND A BAKING BOILER

No 87
R



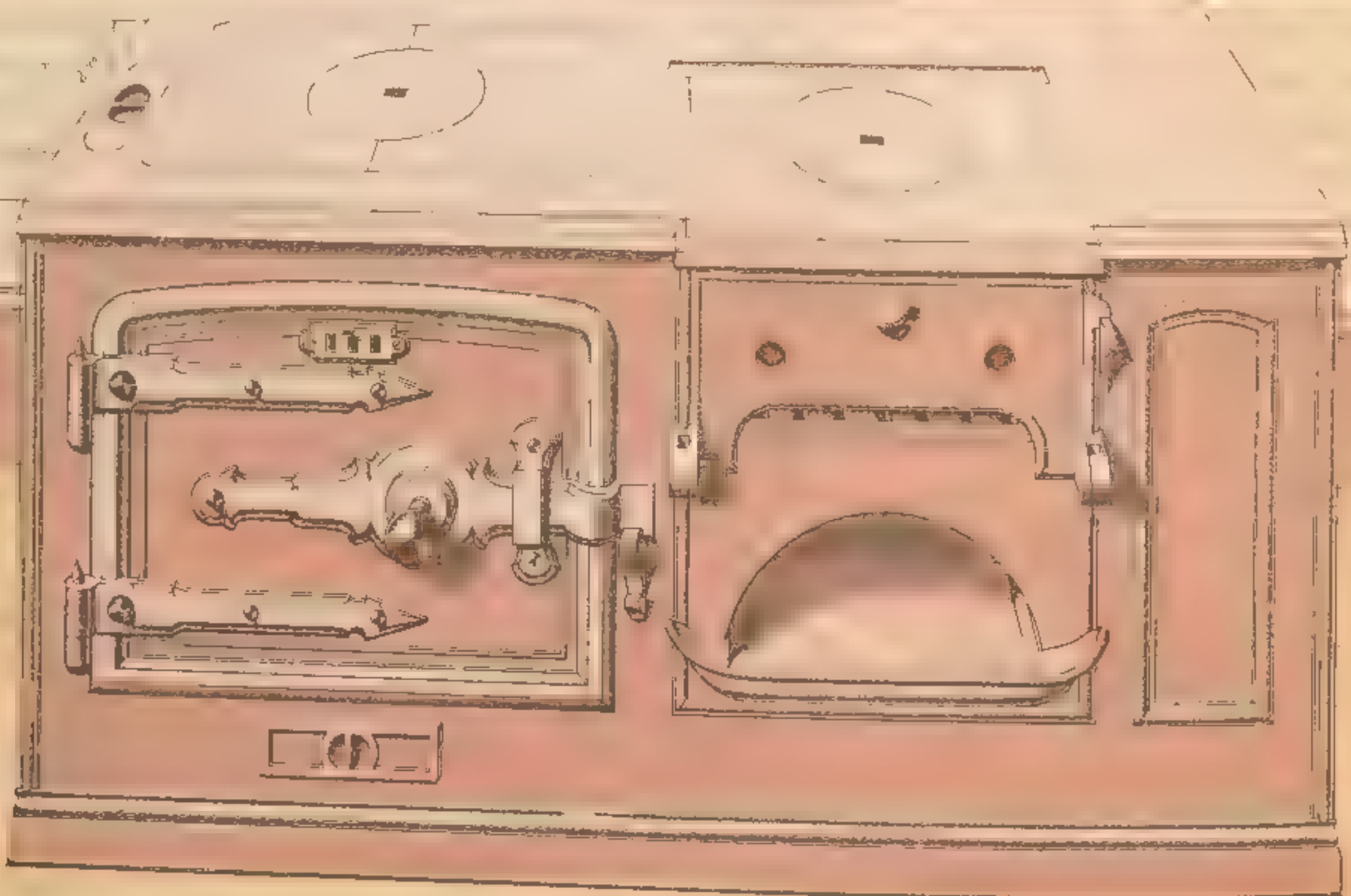
OVEN AND SHAM KITCHENER.
WITH SKIRTING, PLATE RACK, HALF ROUND EDGE TO HOT PLATE.
WITH EXTRA LARGE OVEN AND WROUGHT BACK BATH BOILER
AND ROUNDED ENDS

No 87
S



No 88

SIZES 26 & 30" x 30" HIGH
RIGHT OR LEFT HAND
ALSO MADE OVER & BOILER



No 93

SIZES 26 29 30
OVENS 10 2 2 RIGHT OR LEFT HAND



No. **88**,—RANGE. Can be made 22 and 24 inches high.

Ovens cast in *one* or in *plates*.

No. **93**,—RANGE, Sheet-Iron Ashpan, with New Cast Front.

Can be made 36 inches with Oven and Side Boiler.



DIRECTIONS FOR SETTING RANGES.

No. 89, PAGE 101; No. 90, PAGE 102; AND No. 132, PAGE 132.



THESE Ranges, being self-acting, require no Flue round Oven, which is heated by the two projecting pieces cast upon its side: the opening in Hob causes a draught, so that the heat may freely play round these pieces.

In fixing these Ranges the brickwork should be carried up solid within an inch of the bottom of Oven, and in front to the depth of 3 in. or 4 in., reckoning from front to back, close up to the bottom of Oven, and a clear space of 2 in. or 3 in. is left between brickwork and back of Oven, and also on side of Oven farthest from the Fire, which will, with space left under the Oven, form an Air Chamber all round. The most important point to secure is the exclusion of any communication between this space and the outside air, so all the brickwork should be well grouted with lime. If this is done the air round Oven will soon become as hot as the Fire, and will act upon the Oven in the same way. The Revolving Shelves sent with these enable the Cook to turn the dish without taking it out, should the side nearest the Fire become so hot as to make this desirable.



No 91

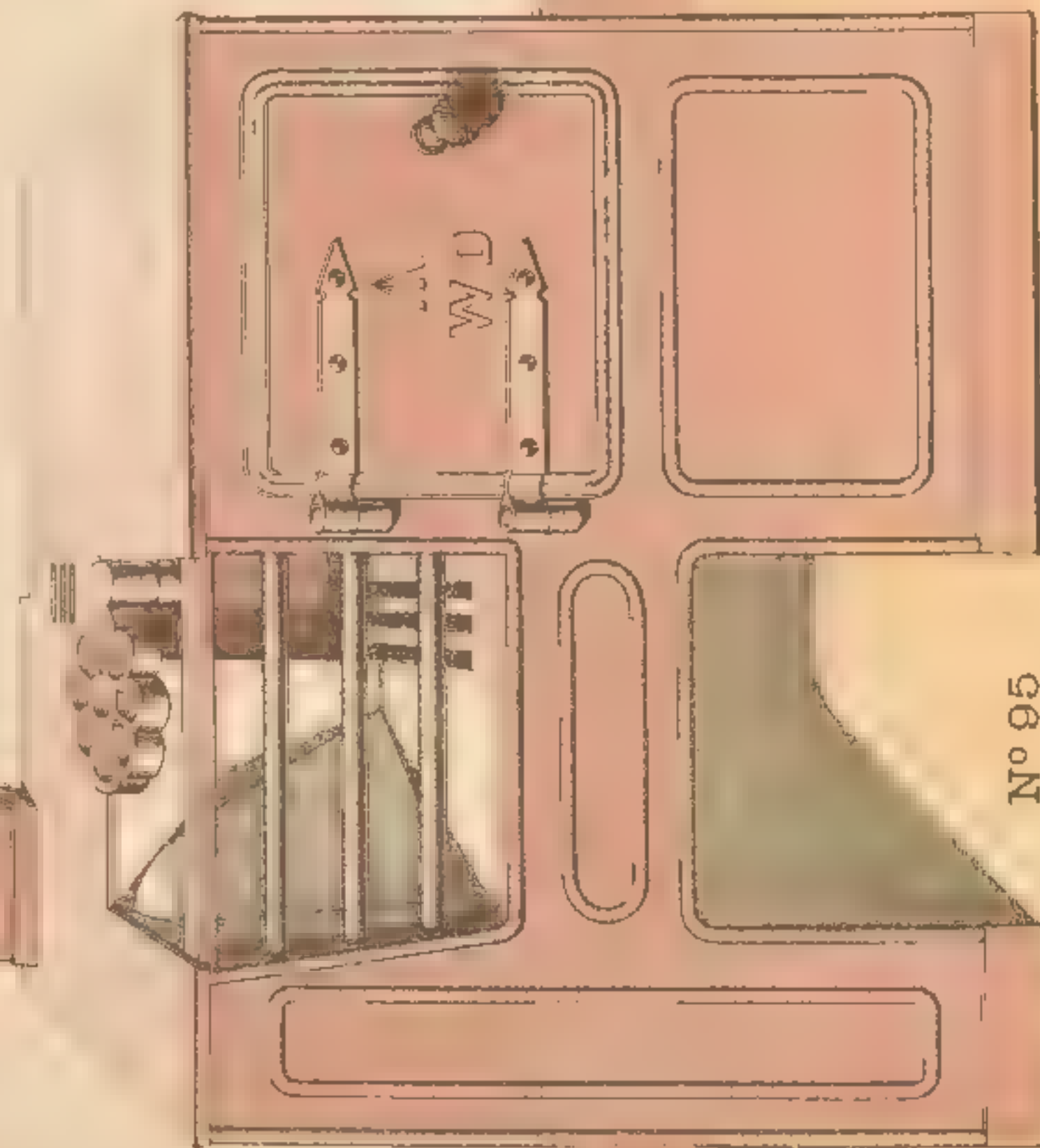
SIZES 3 6 3 8 4 0 WIDE X 2 2 H H
OVENS
CAN BE H/D WITH BARS N FRON. OF FIRE



SET ON THROUGH FIRE

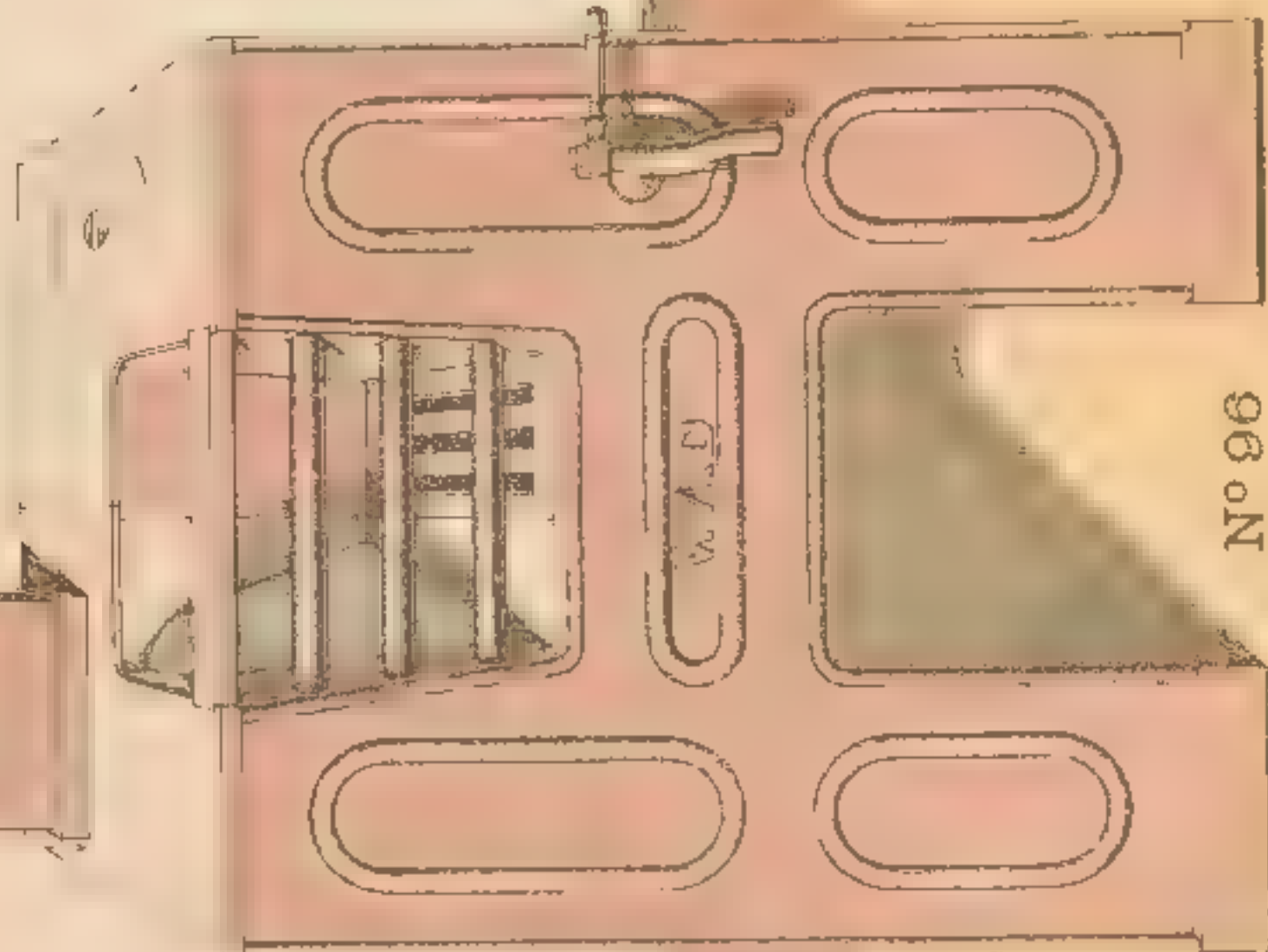
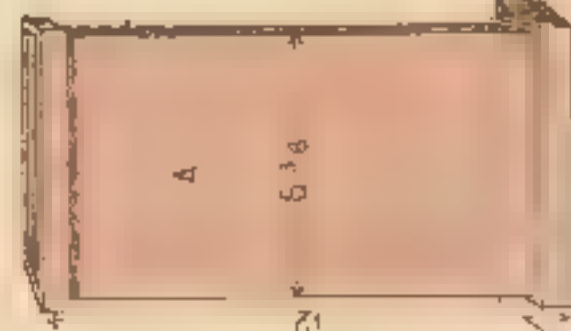
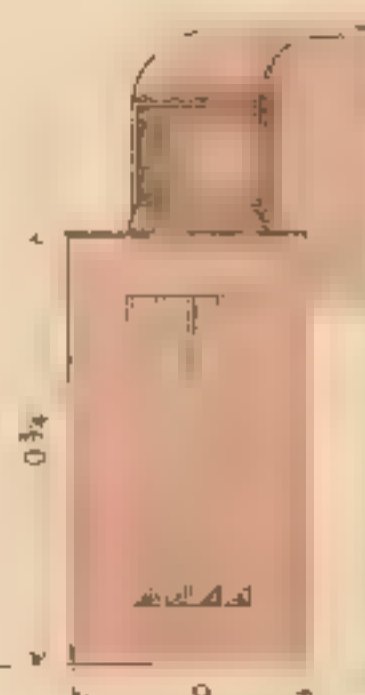
BARRACKS WARMING AND VENTILATING RANGES

VENTILATOR TO EXTRA FLUE
TO TAKE AWAY VITATED AIR



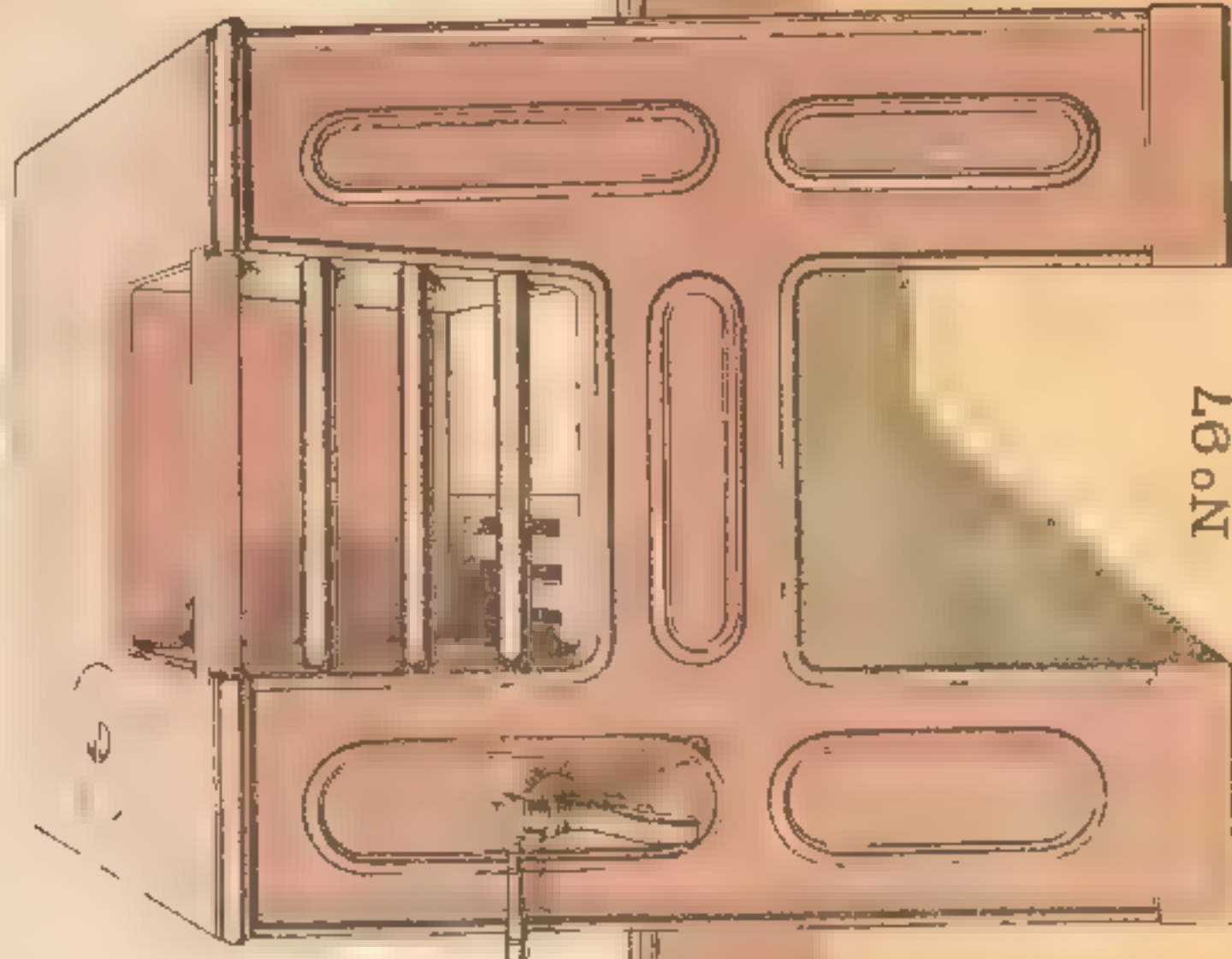
No 95

OVENS RIGHT & LEFT HAND
SIZE 2' 8" WIDE x 1' 11 1/2" HIGH
A. 5 PIPES TO EACH RANGE



No 96

BOILERS RIGHT & LEFT HAND
SIZE 1' 9" WIDE x 1' 11 1/2" HIGH
A. 5 PIPES TO EACH RANGE



No 97

BOILERS RIGHT & LEFT HAND
SIZE 1' 9" WIDE x 1' 11 1/2" HIGH

The object of the Ventilating Range is to afford a supply of fresh warmed air into a room in place of the air which is extracted by the chimney. In an ordinary open fireplace the warmed air which is carried up the chimney with the smoke, is replaced by cold air drawn into the room either through the doors, windows, or other openings. In the Ventilating Range this is not only obviated, the fresh air, after it has been warmed, is passed into the room near the flue, where it flows most easily into the currents which exist in the room. The advantage over the ordinary grate area.—It ventilates the room.—It maintains a

uniform temperature in all parts of the room.—It does away with all draughts. The fire brick lining preserves the fire from going out even when left unattended for a long time, and prevents the rapid changes of temperature which occur in rooms in cold weather. From that cause it economizes fuel, partly by making use of the spare heat which otherwise would be lost, and partly by the saving of the opening by its construction a more complete combustion, and thereby diminishing smoke. It vents smoke chimneys by the ample supply of warmed air to the room, and by the draught created in the neck of the chimney



ECONOM. HANDLE

Nº 100

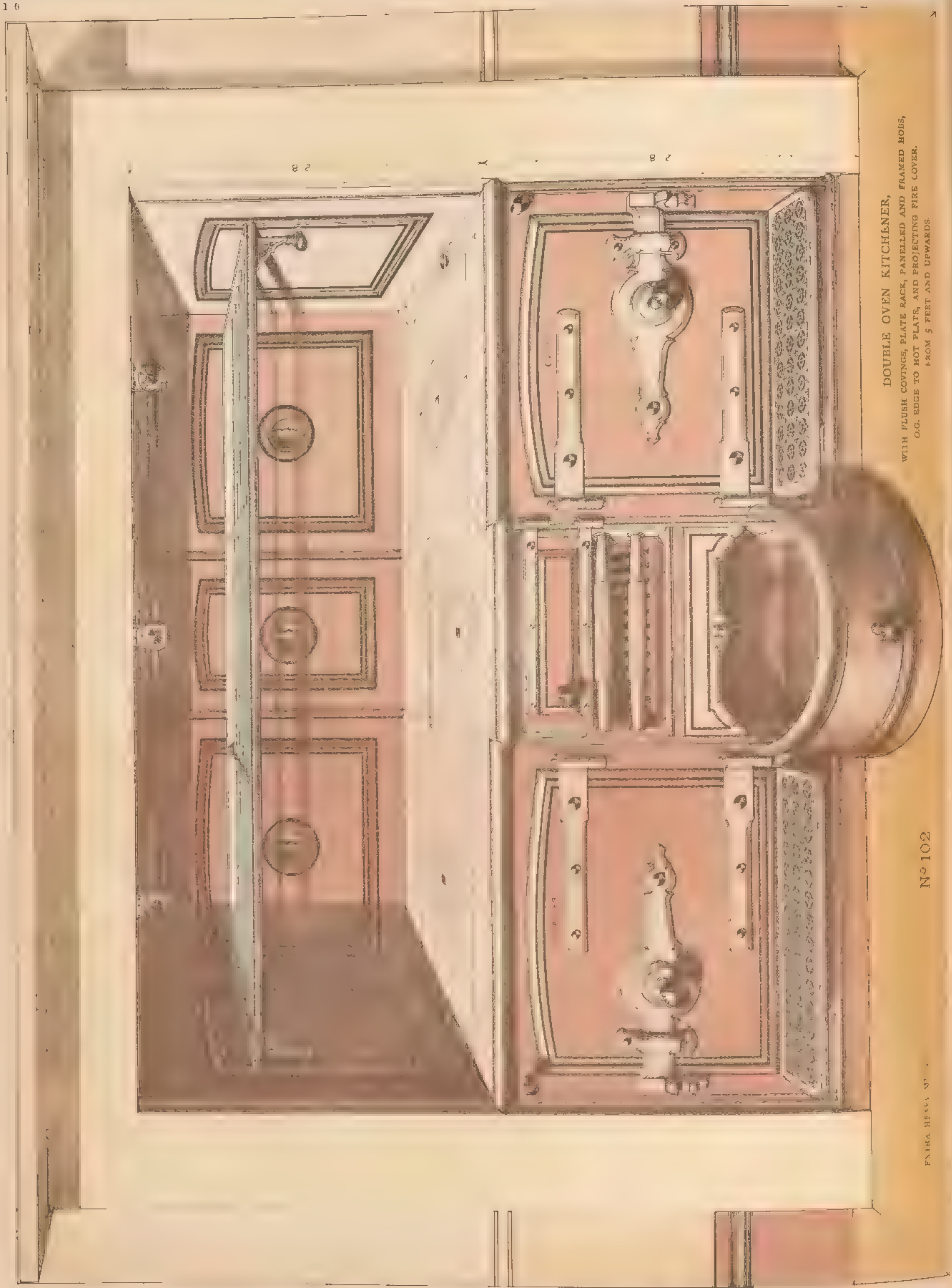
HEIGHT 30 & 32 INCHES WIDE 20 INCHES



ECONOM. HANDLE

Nº 101

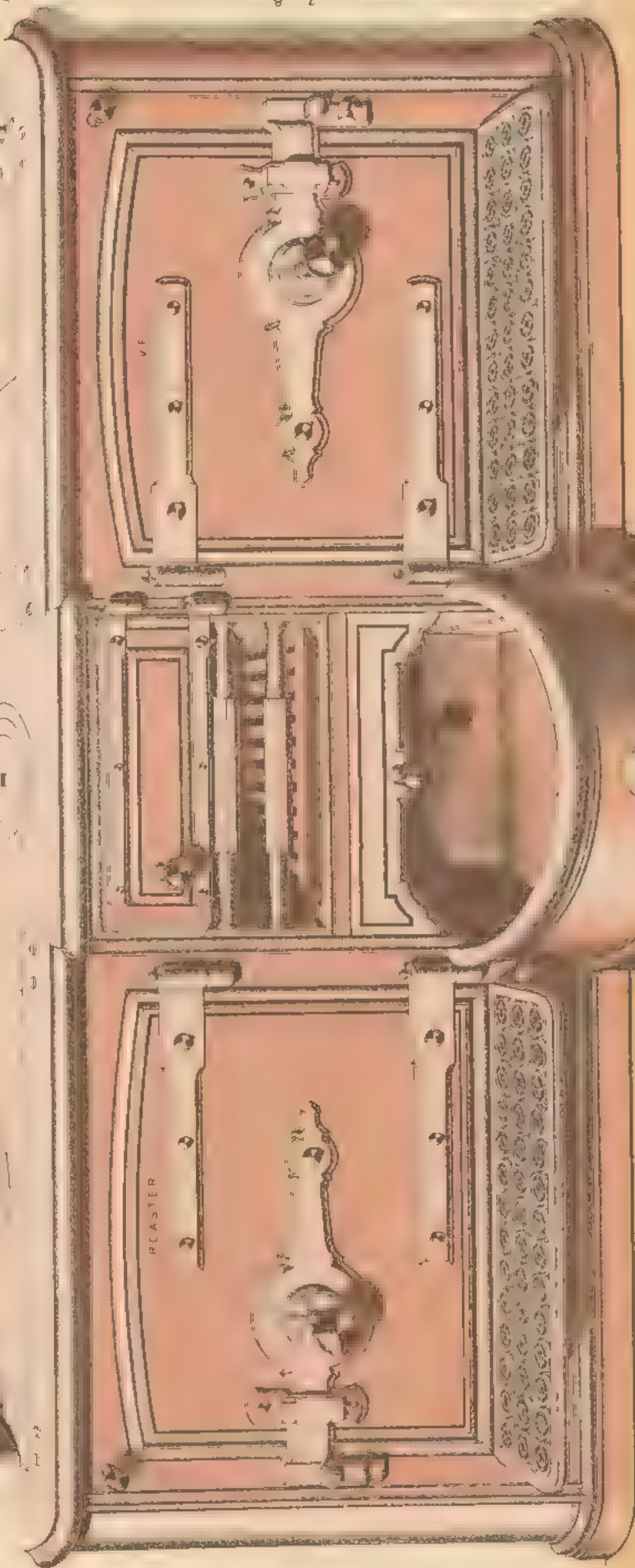
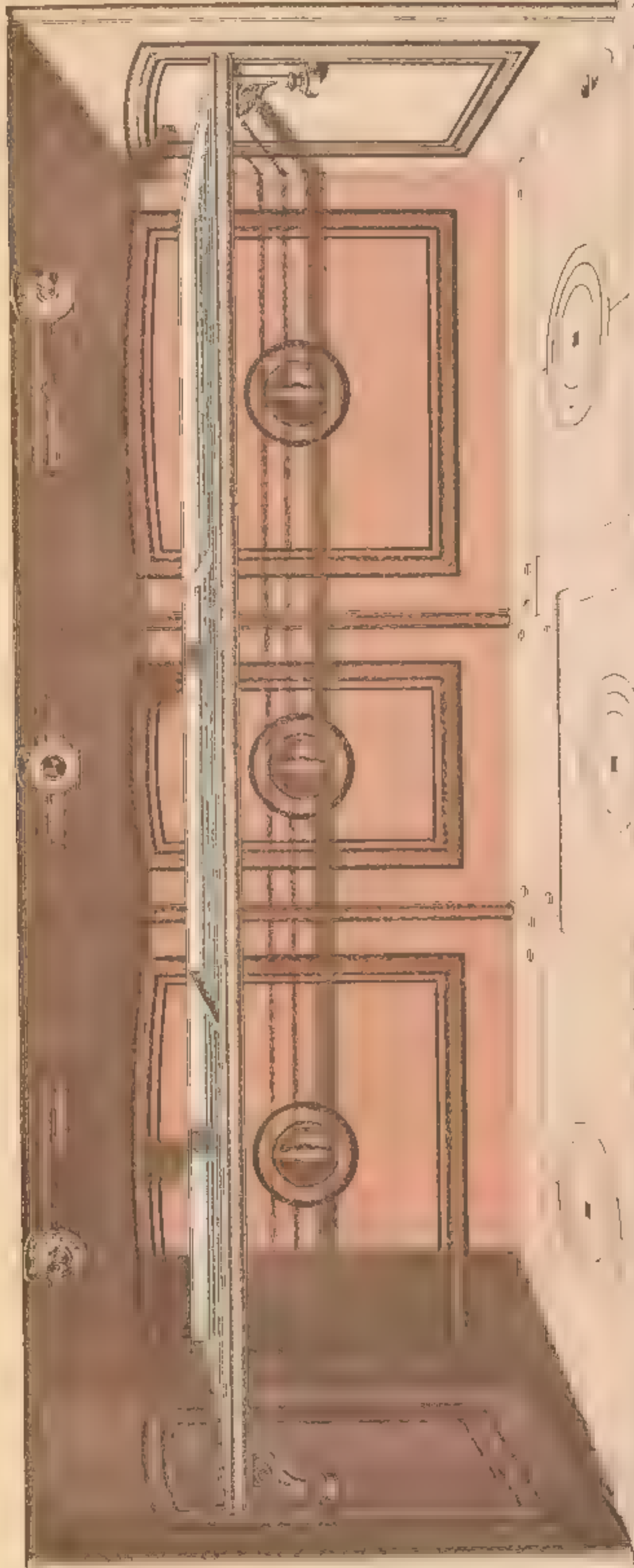
HEIGHT 32 INCHES WIDE 20 INCHES



DOUBLE OVEN KITCHENER,
WITH FLUSH COVINGS, PLATE RACK, PANELLED AND FRAMED HOUS,
O.G. EDGE TO HOT PLATE, AND PROJECTING FIRE COVER.
FROM 5 FEET AND UPWARDS

Nº 102

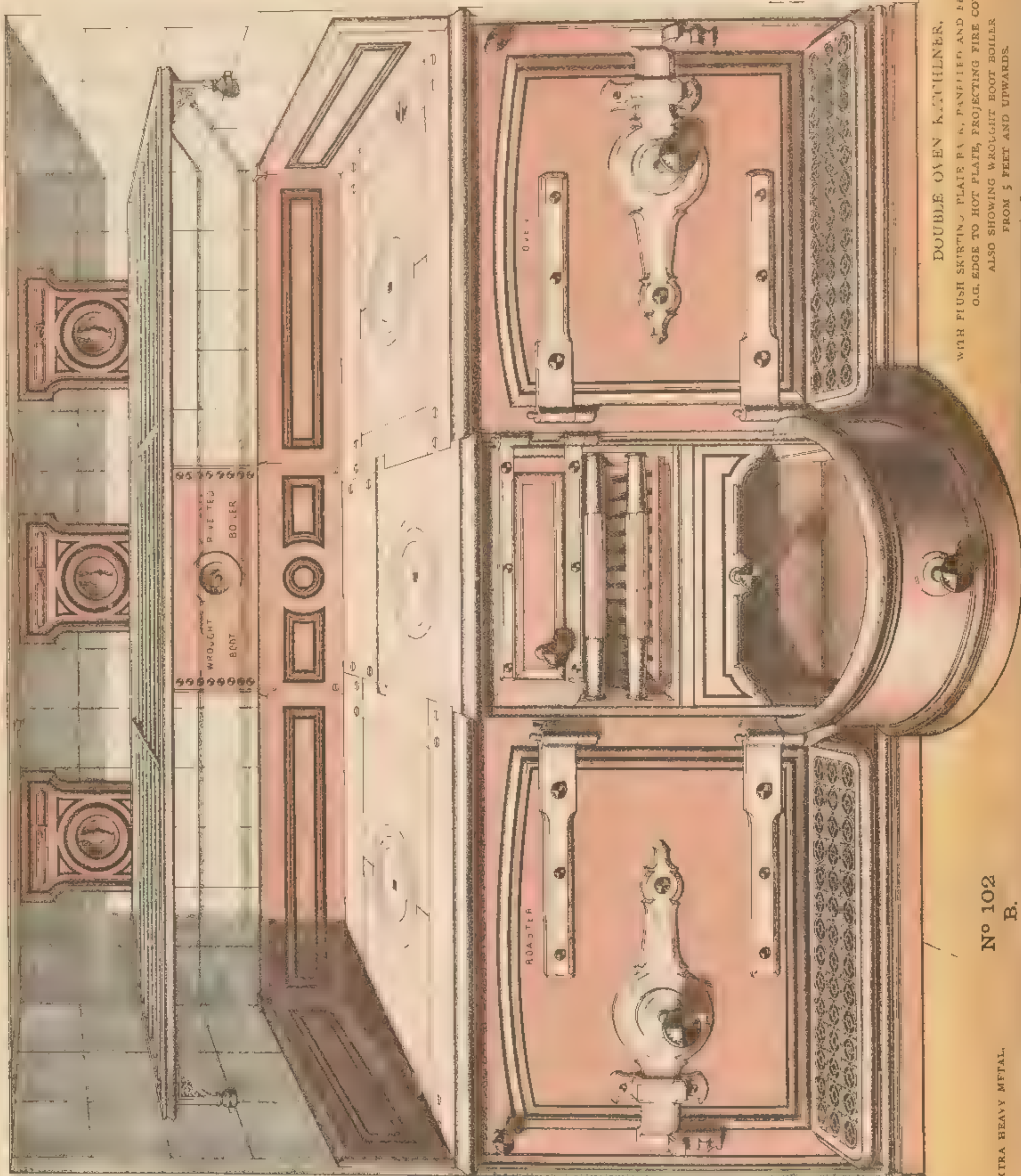
ENTRA HEAVY M



DOUBLE OVEN KITCHENER,
WITH FLUSH COVINGS, PLAIN FACED, PANELLED AND FRAMED HOBS, O.G. EDGE TO
HOT PLATE, PROJECTING FIRE COVER, AND ROUNDED ENDS.
FROM 5 FEET AND UPWARD.

Nº 102
A.

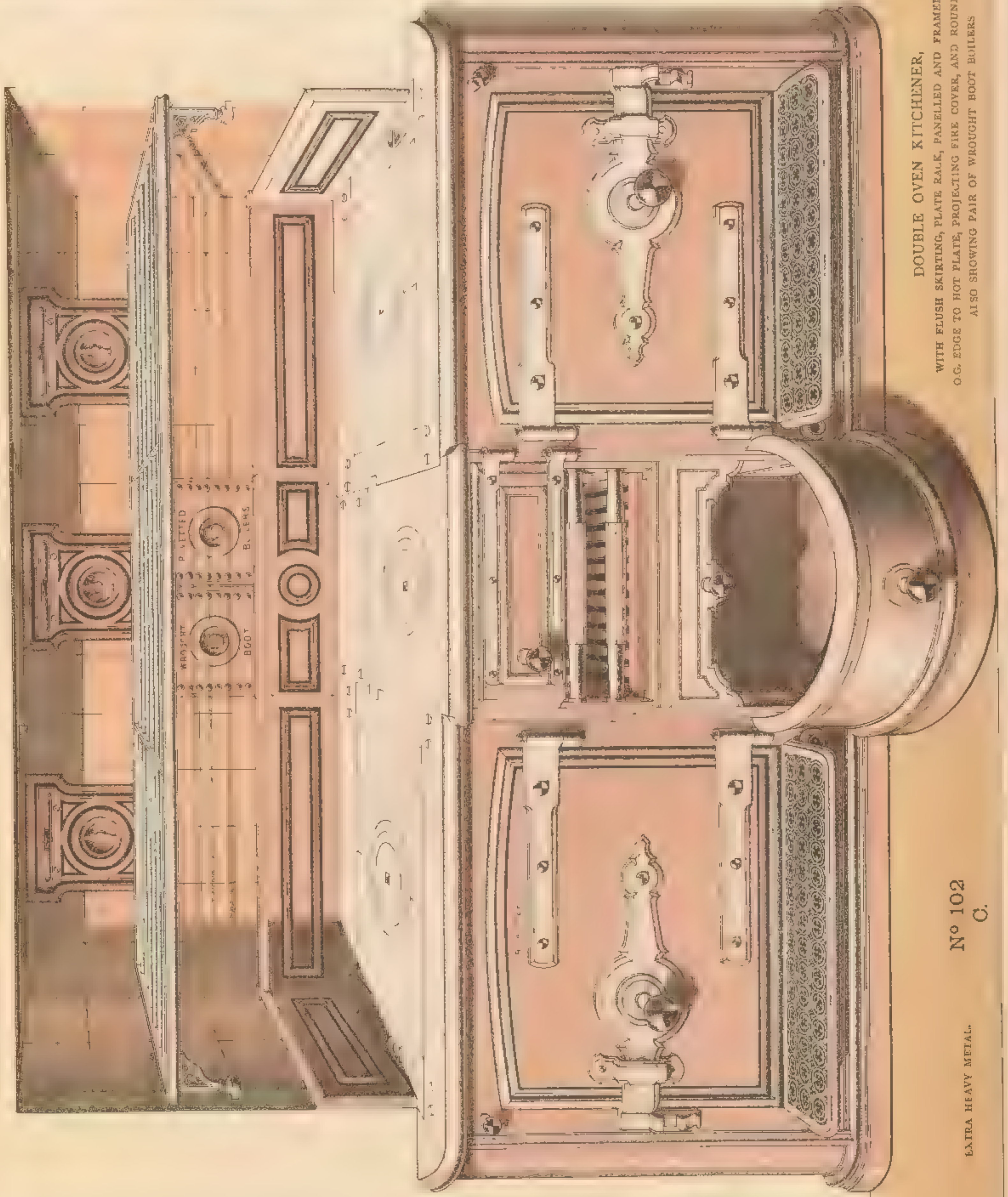
EXTRA HEAVY METAL



DOUBLE OVEN KETTLNER,
WITH PUSH SKIRTING PLATE PA R, PANELLING AND FRAMED H HS,
O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER,
ALSO SHOWING WROUGHT BOILER
FROM 5 FEET AND UPWARDS.

No 102
B.

EXTRA HEAVY METAL.

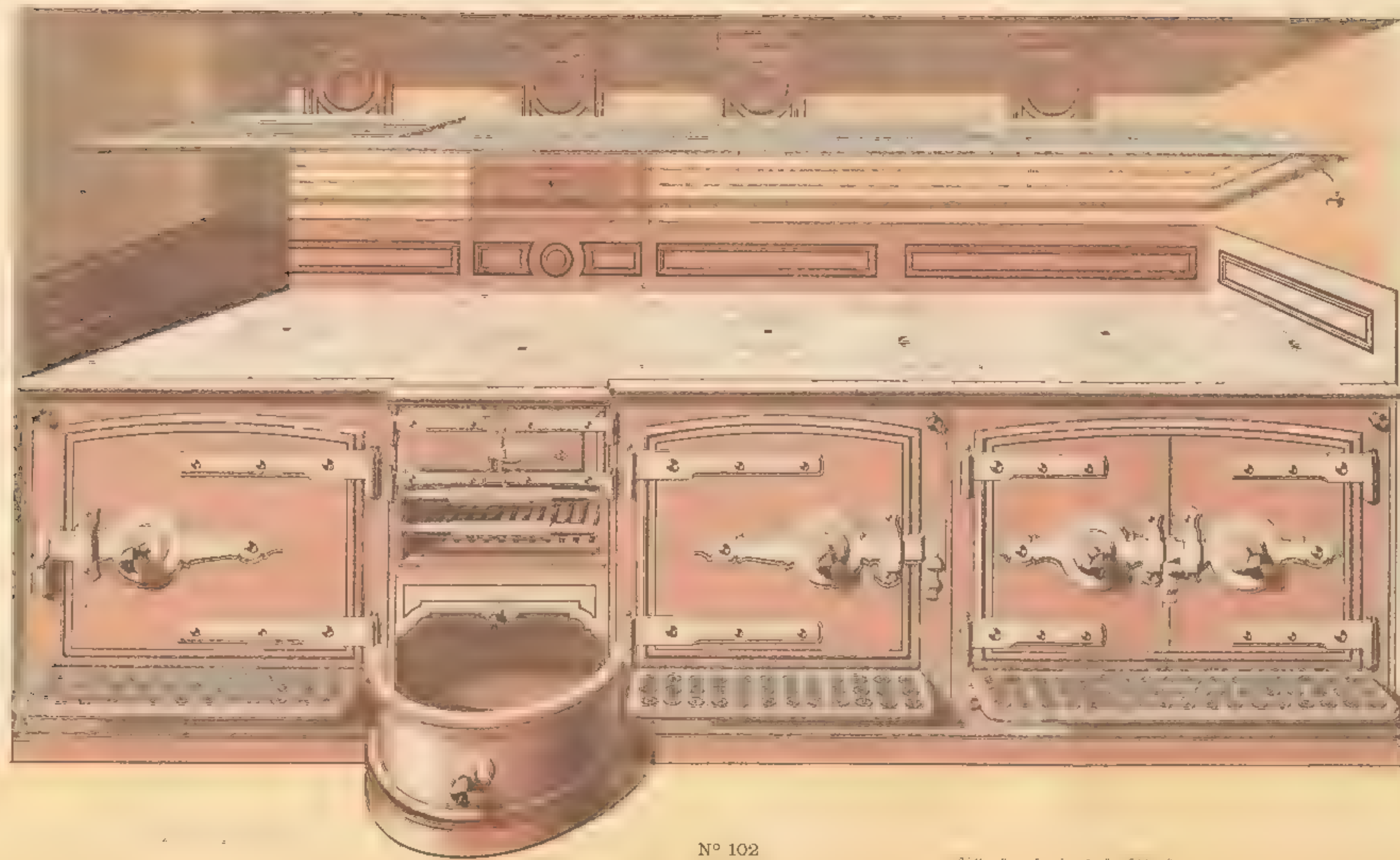


DOUBLE OVEN KITCHENER,
WITH FLUSH SKIRTING, PLATE RAIL, PANELED AND FRAMED HOBS,
O.G. EDGE TO HOT PLATE, PROJECTING FIRE COVER, AND ROUNDED ENDS,
ALSO SHOWING PAIR OF WROUGHT BOOT BOILERS

No 102
C.

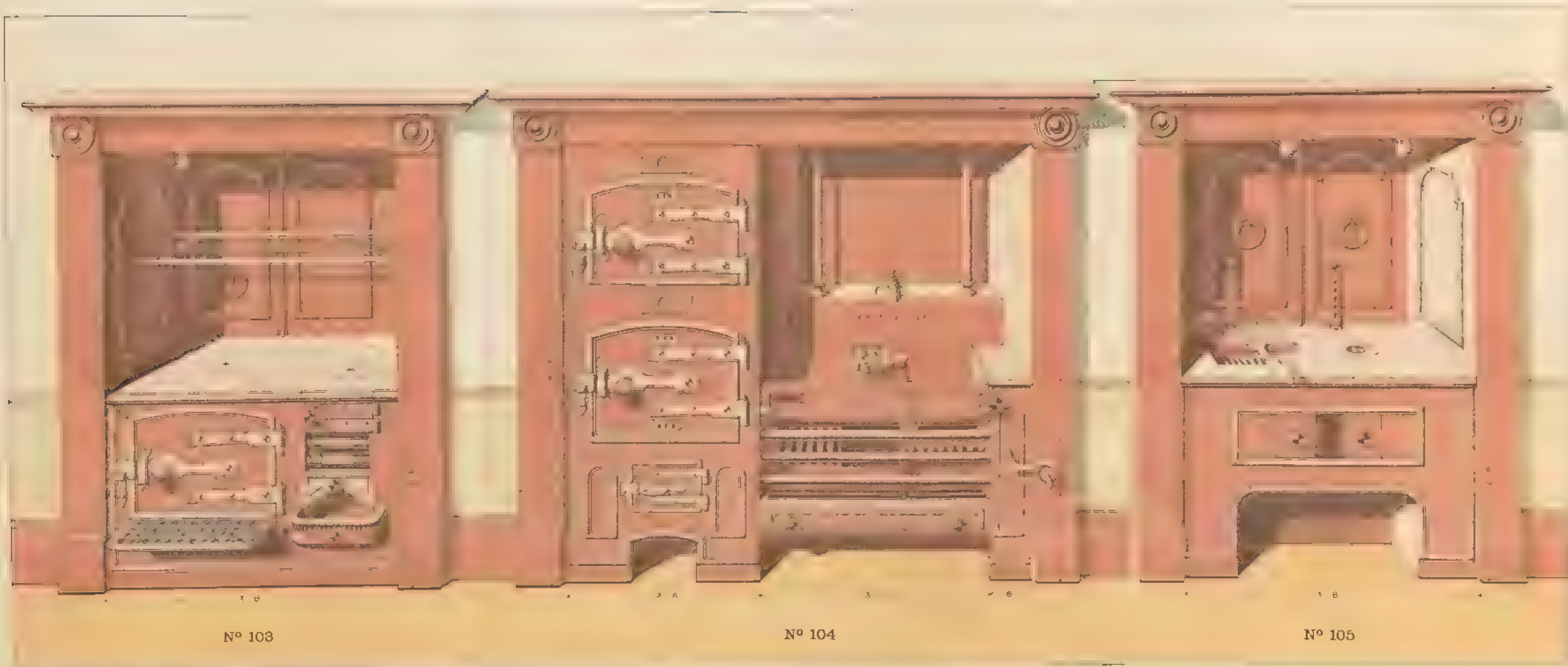
EXTRA HEAVY METAL.

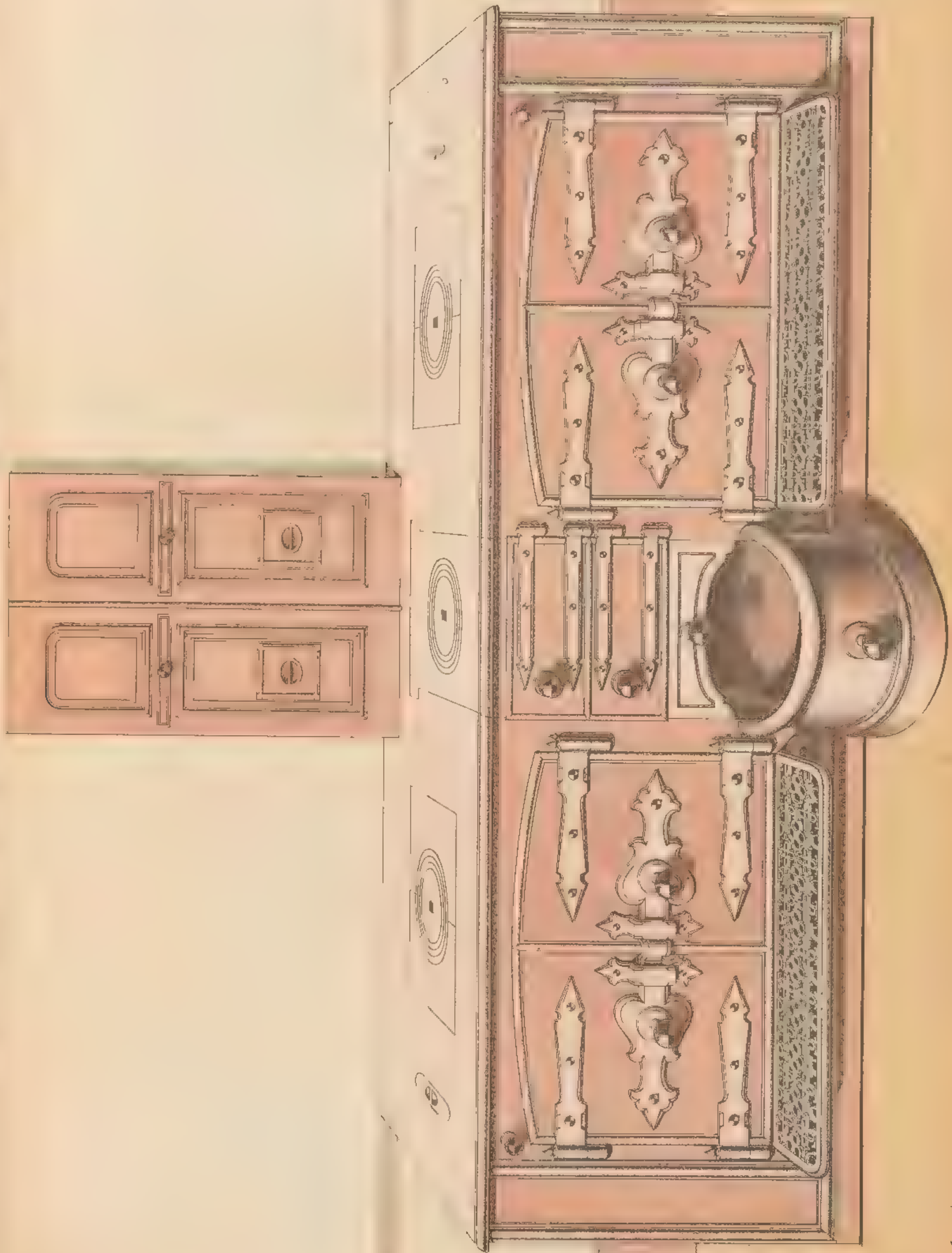




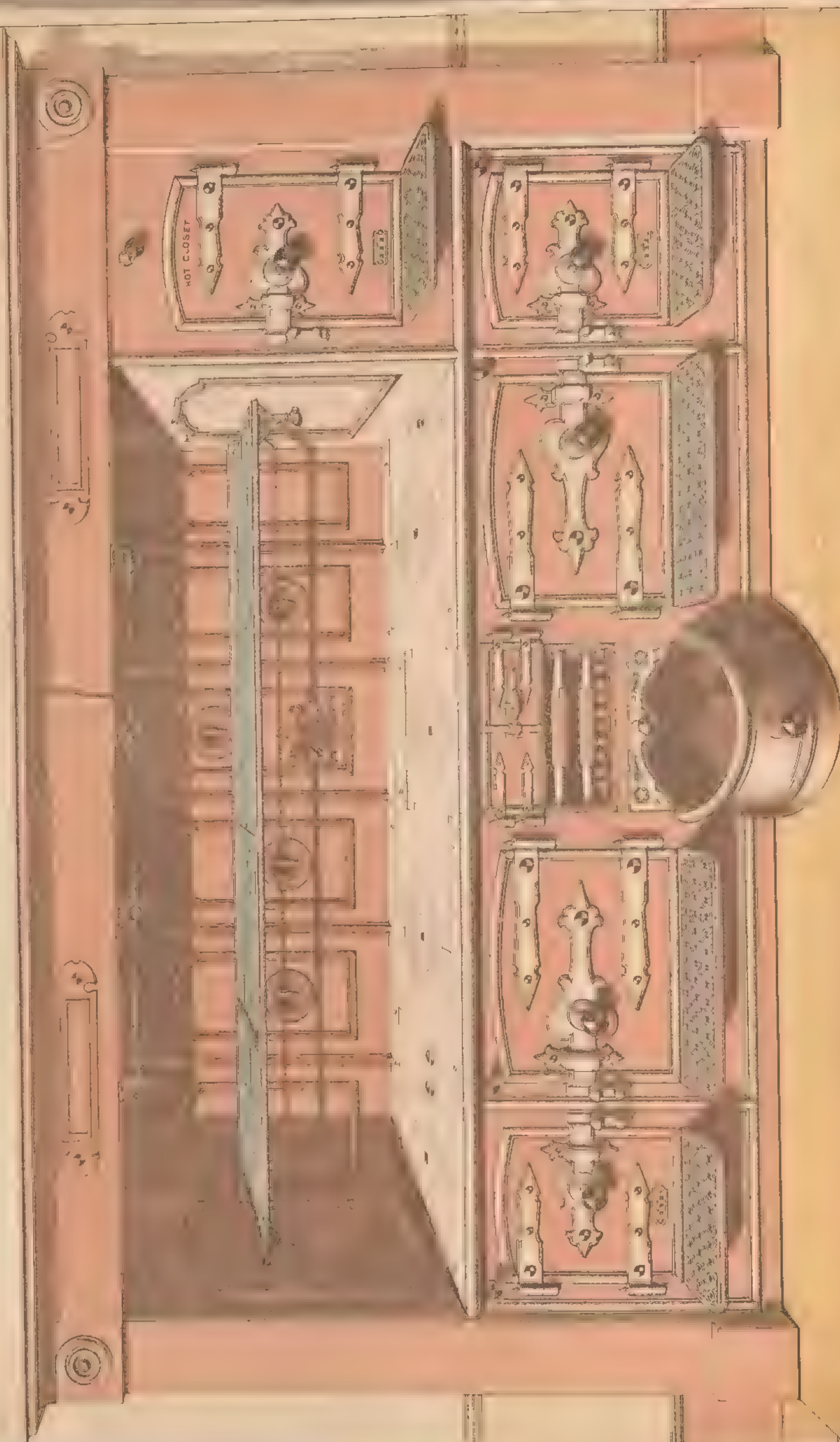
N° 102
D

FORMER LE PANS & JEWELS

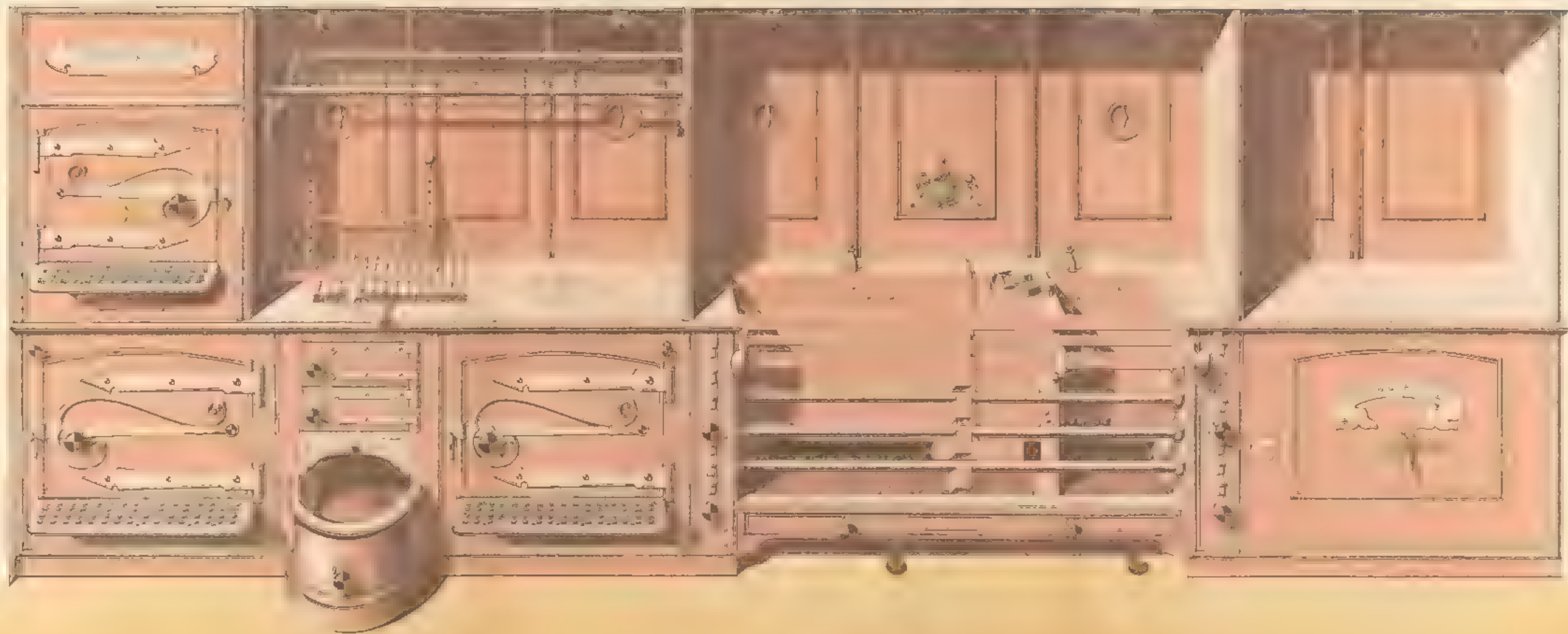




8 0
N° 106

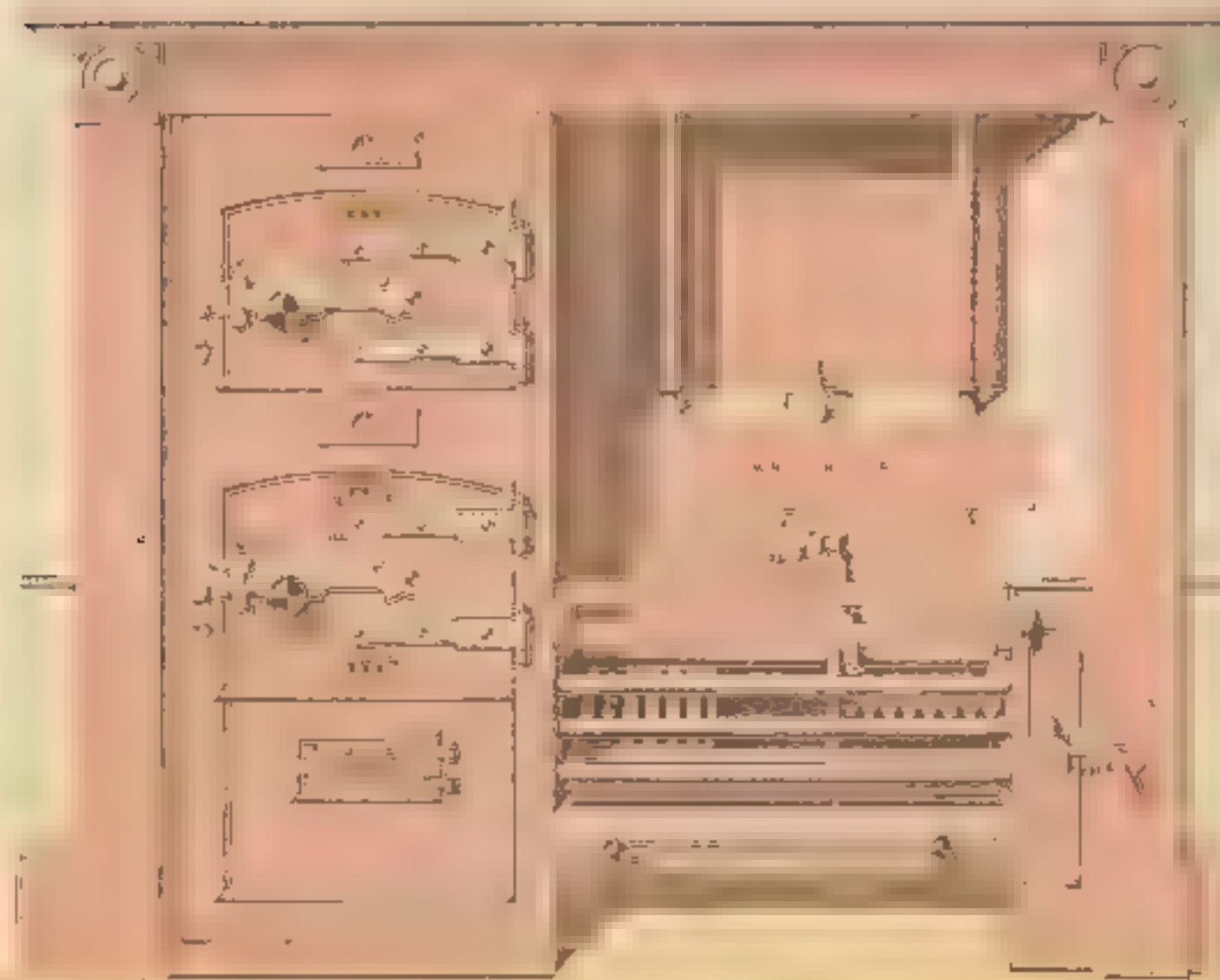


Nº 110





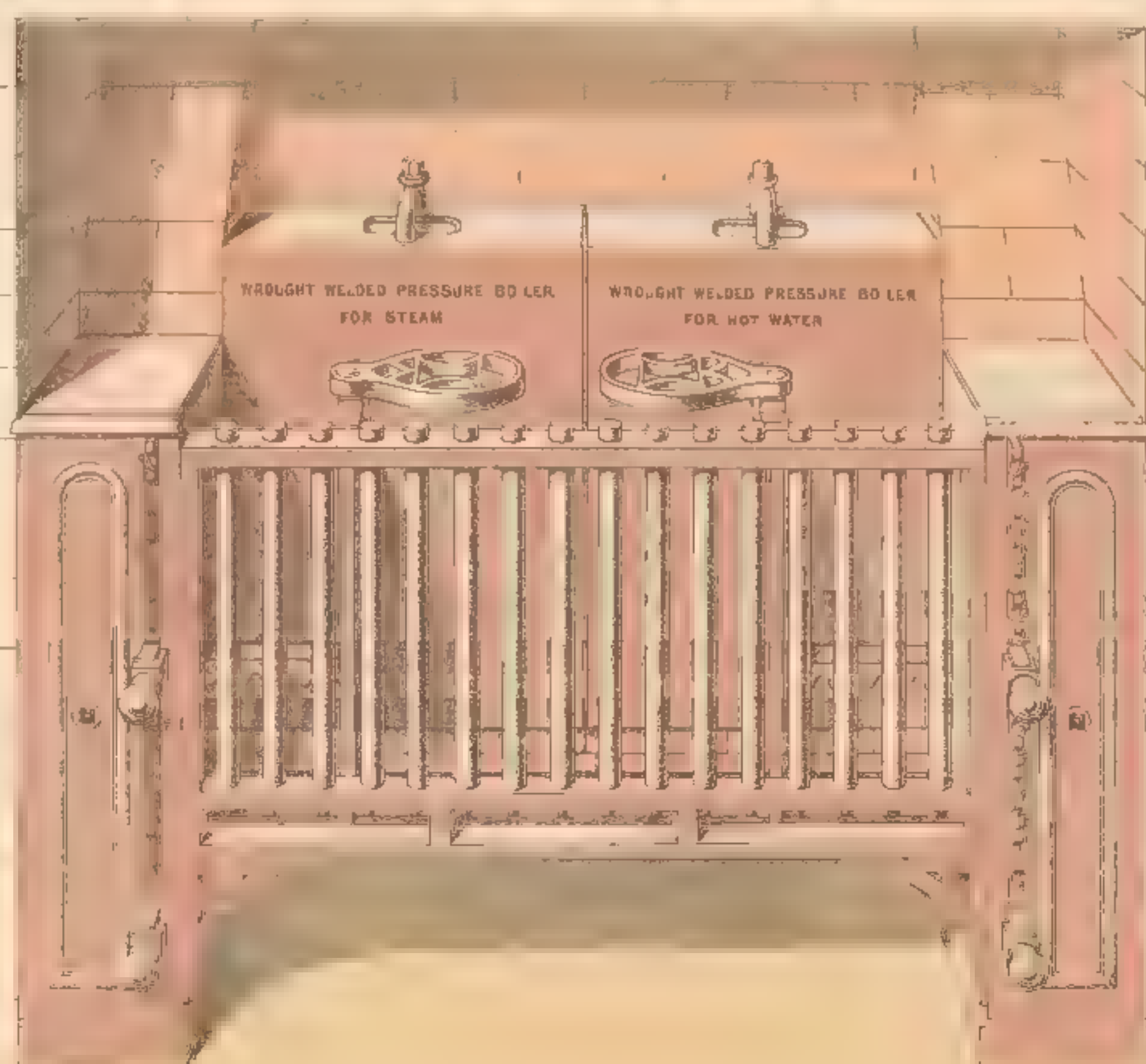
N° 113



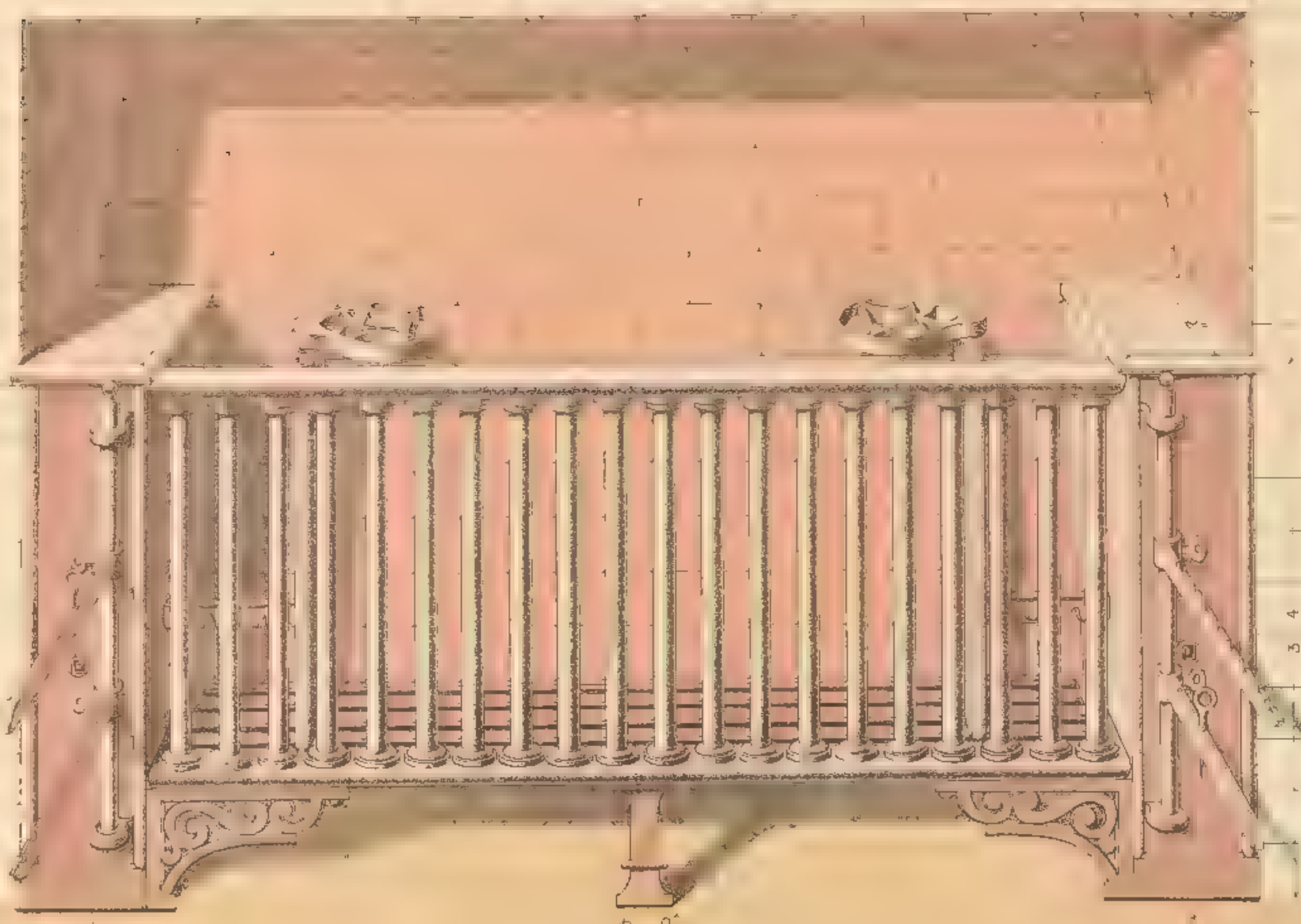
N° 114



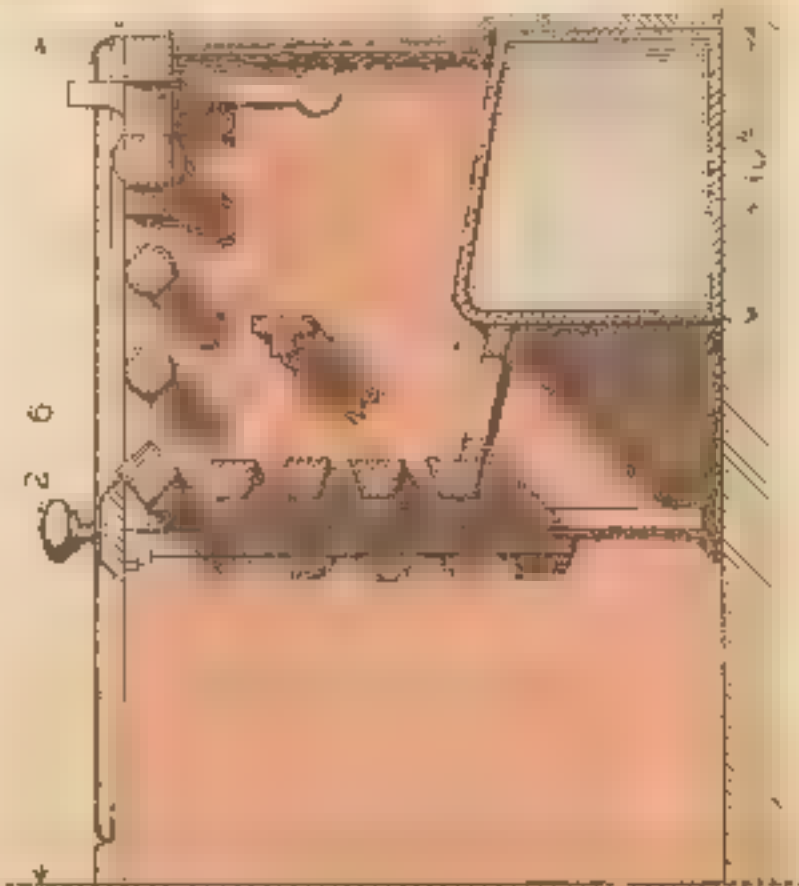
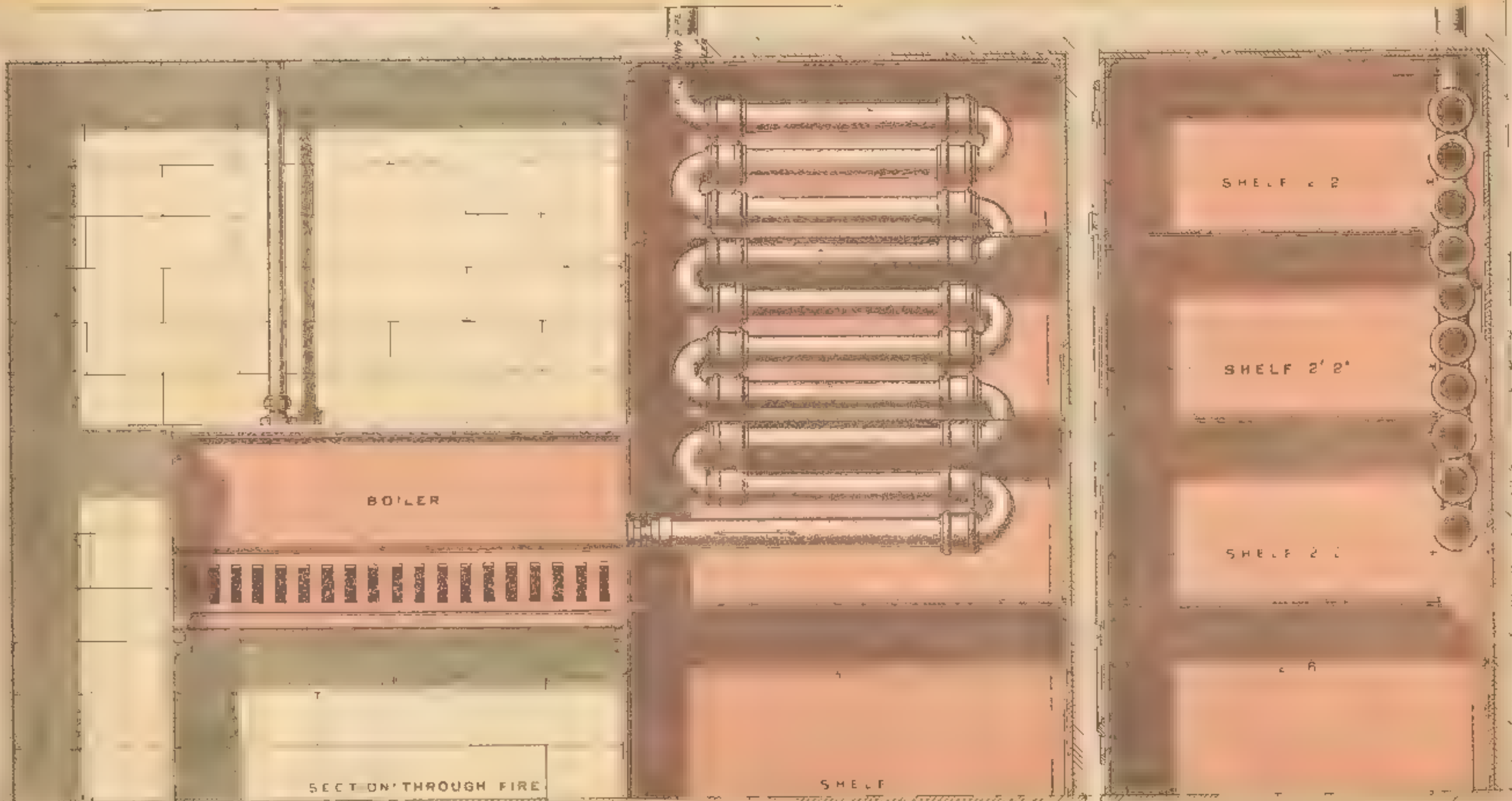
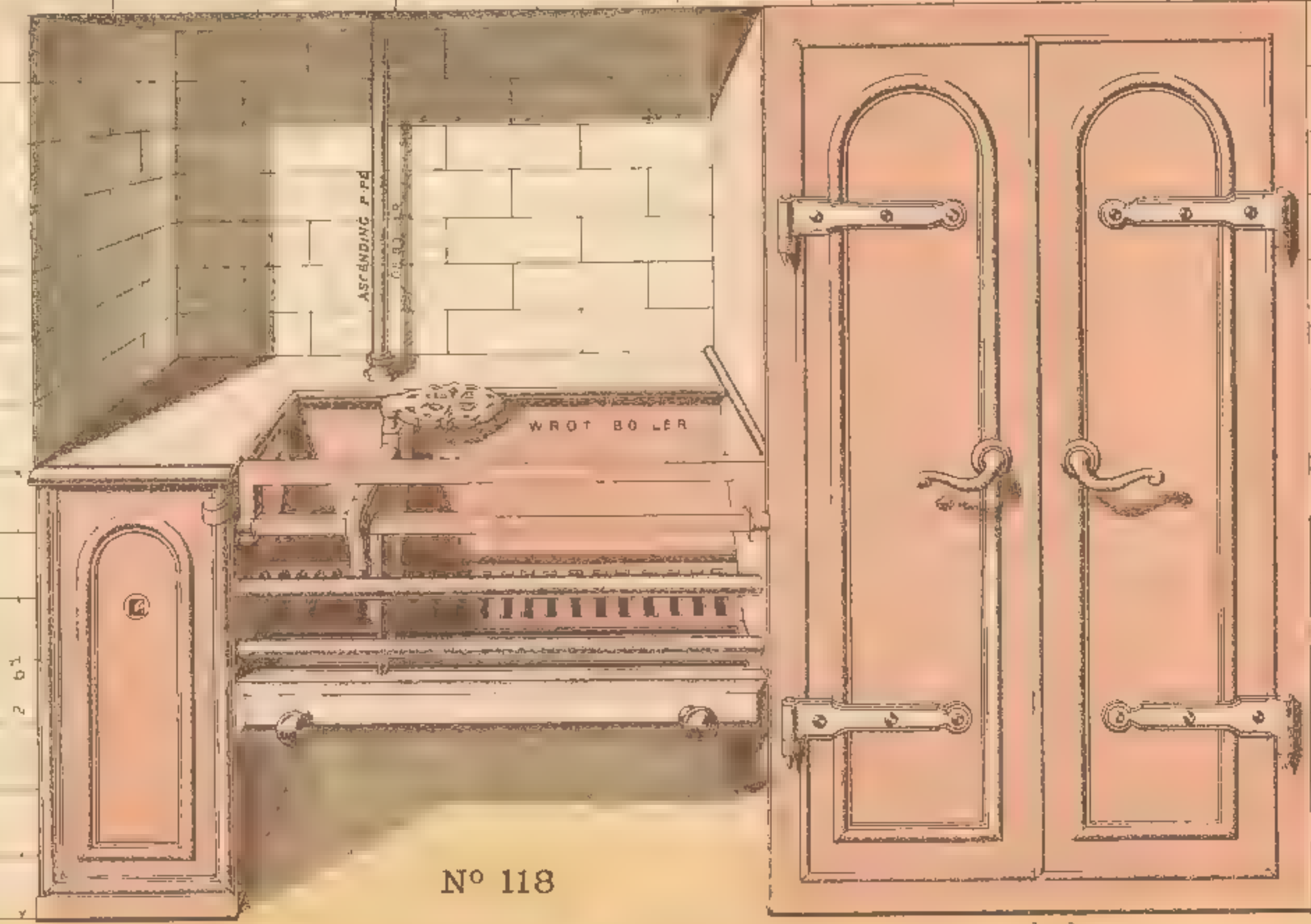
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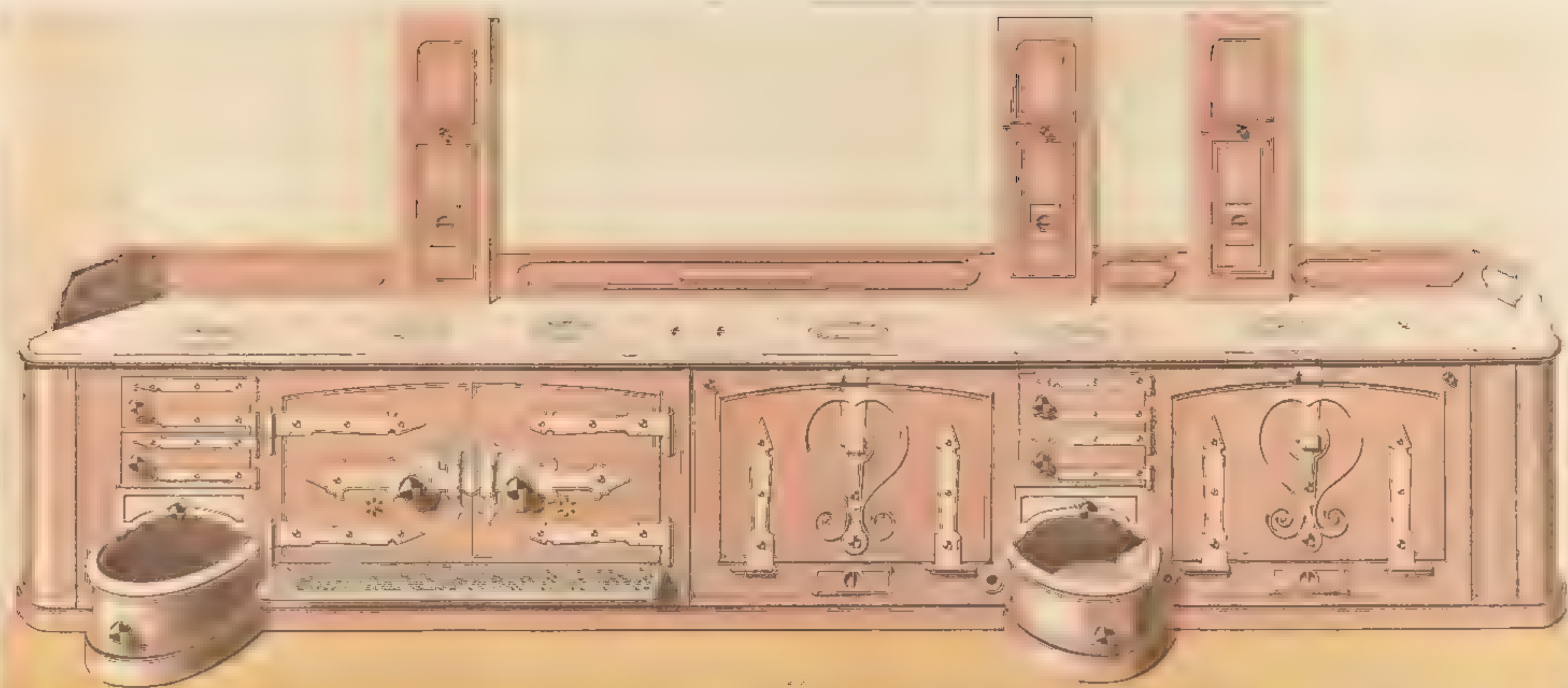


No. 116 4' 0" ROASTING RANGE



No. 117 6' 0" ROASTING RANGE





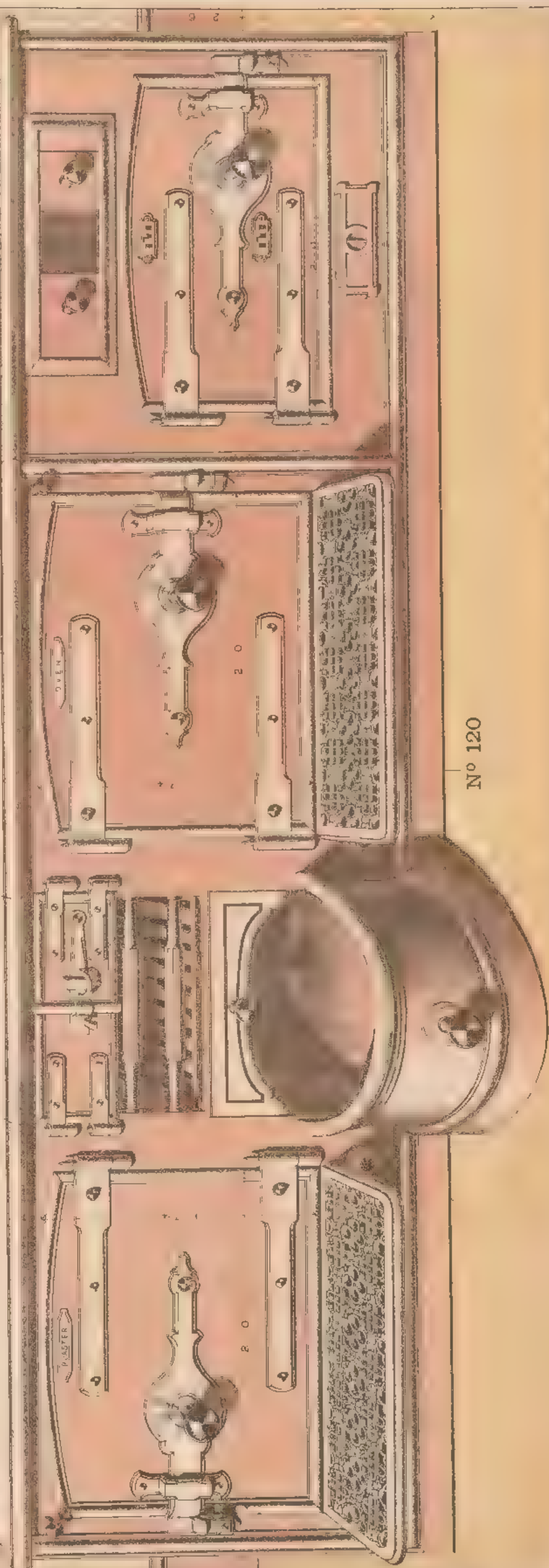
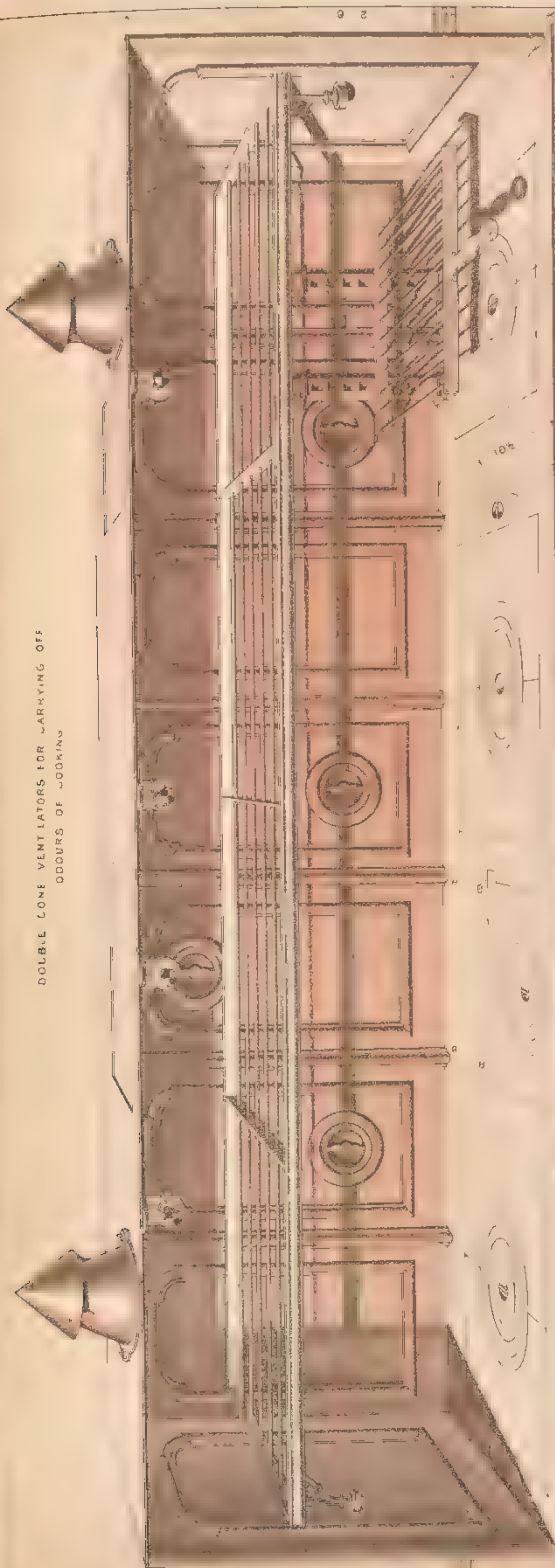
N° 119

THIS RANGE OBTAINED THE FIRST AWARD
AT THE
MELBOURNE INTERNATIONAL EXHIBITION 1880.

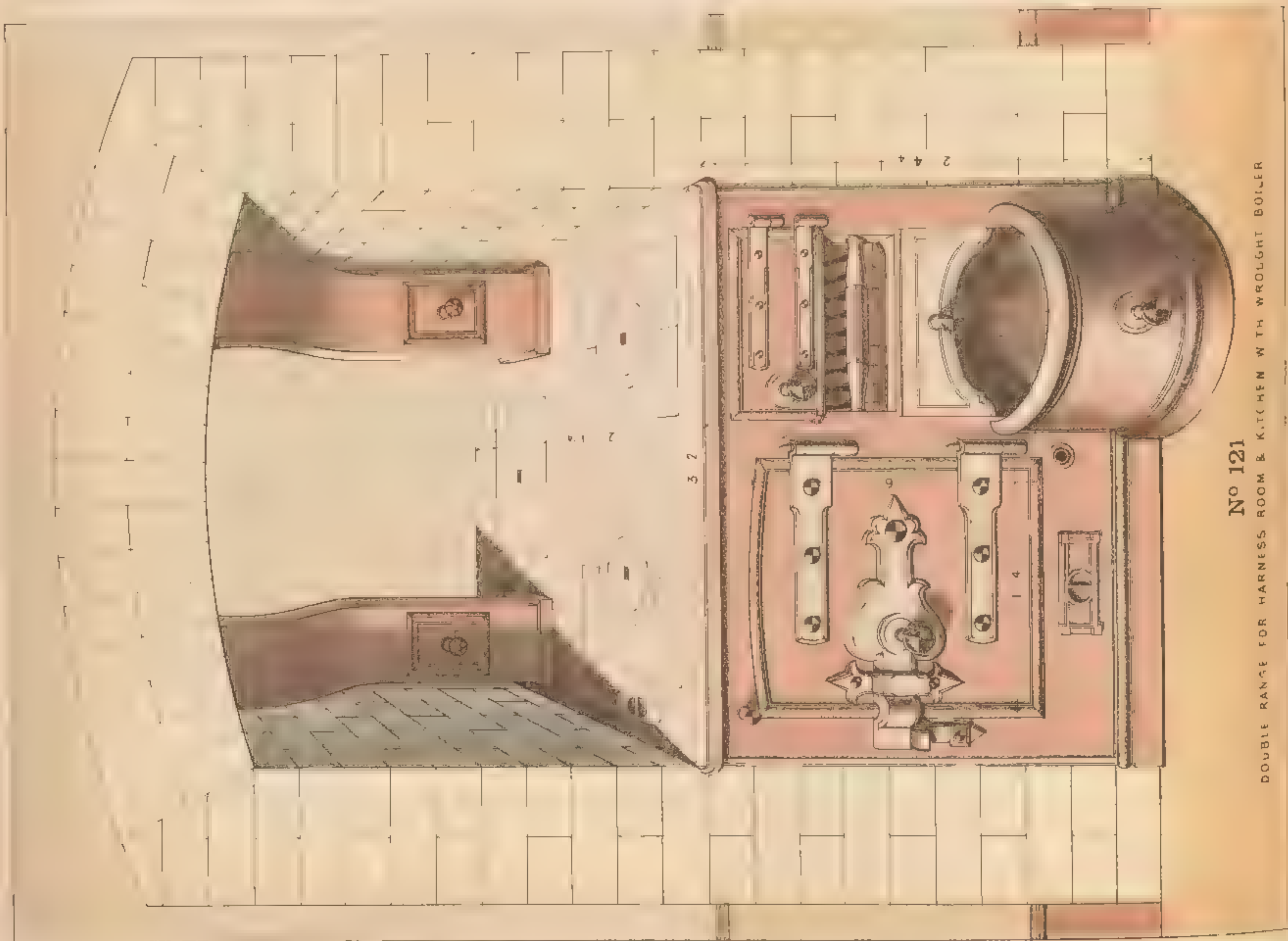


N 123

DOUBLE CONE VENTILATORS FOR CARRYING OFF
ODOURS OF COOKING

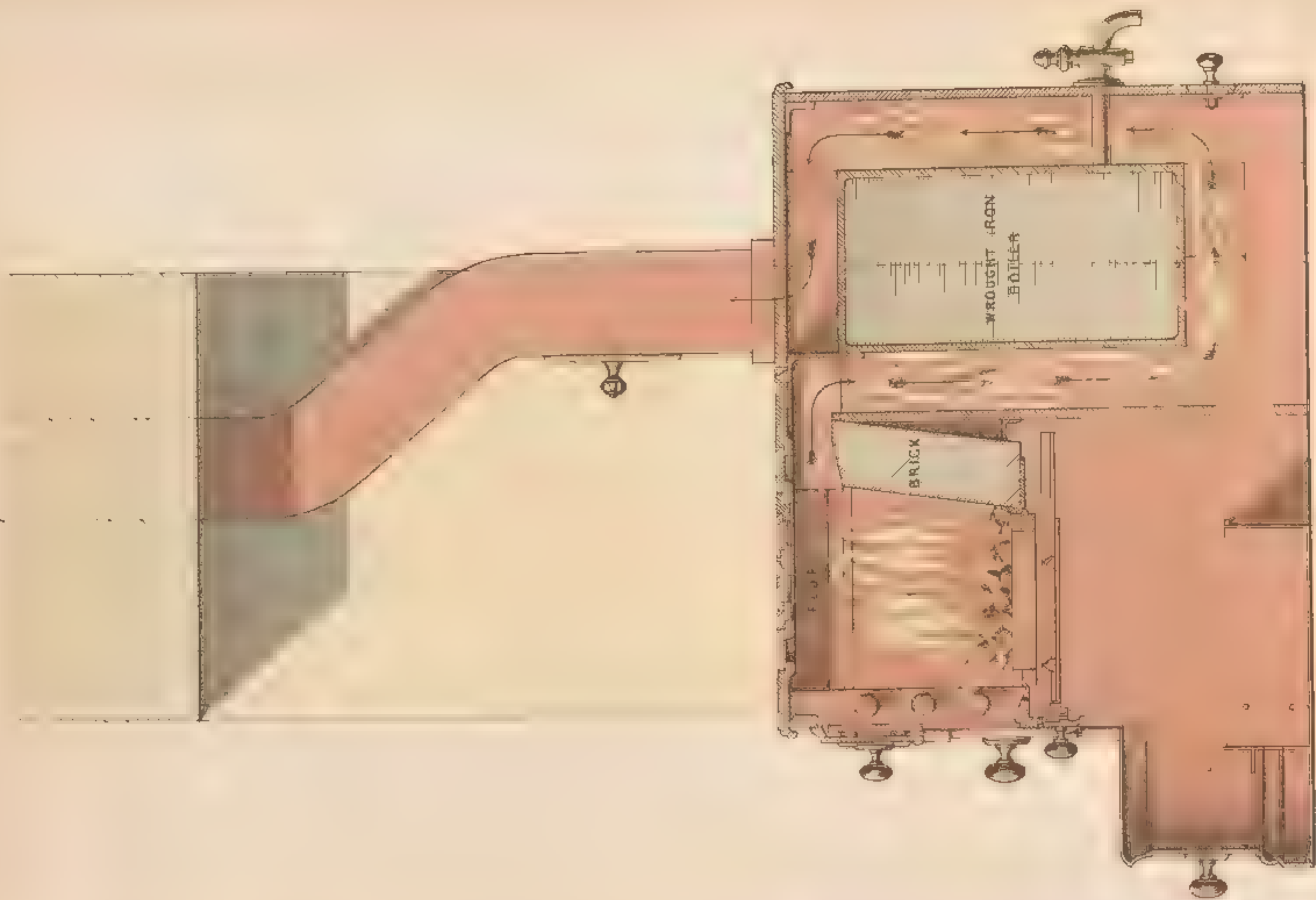


N° 120



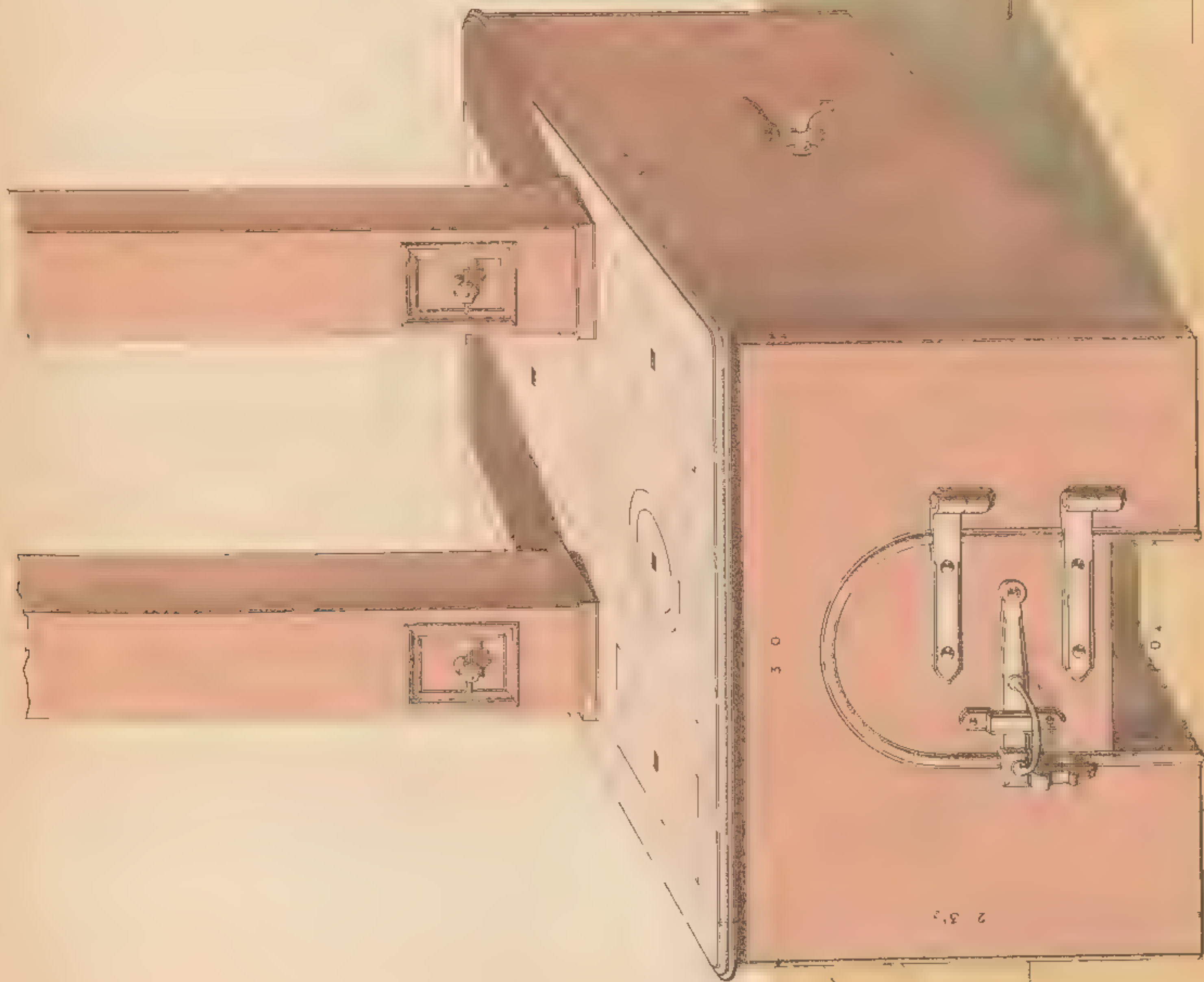
No 121

DOUBLE RANGE FOR HARNESS ROOM & KITCHEN WITH WROUGHT BOILER



SECTION

SCALE 1/4 INCH = 1 FOOT



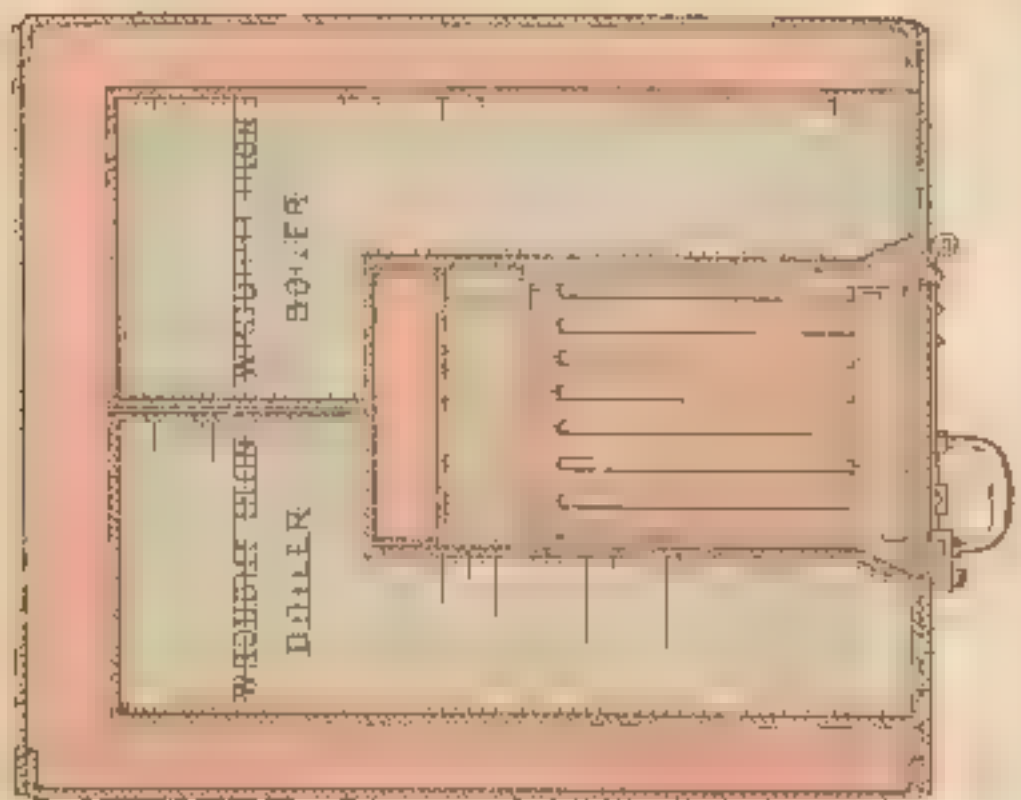
ELEVATION

No 122

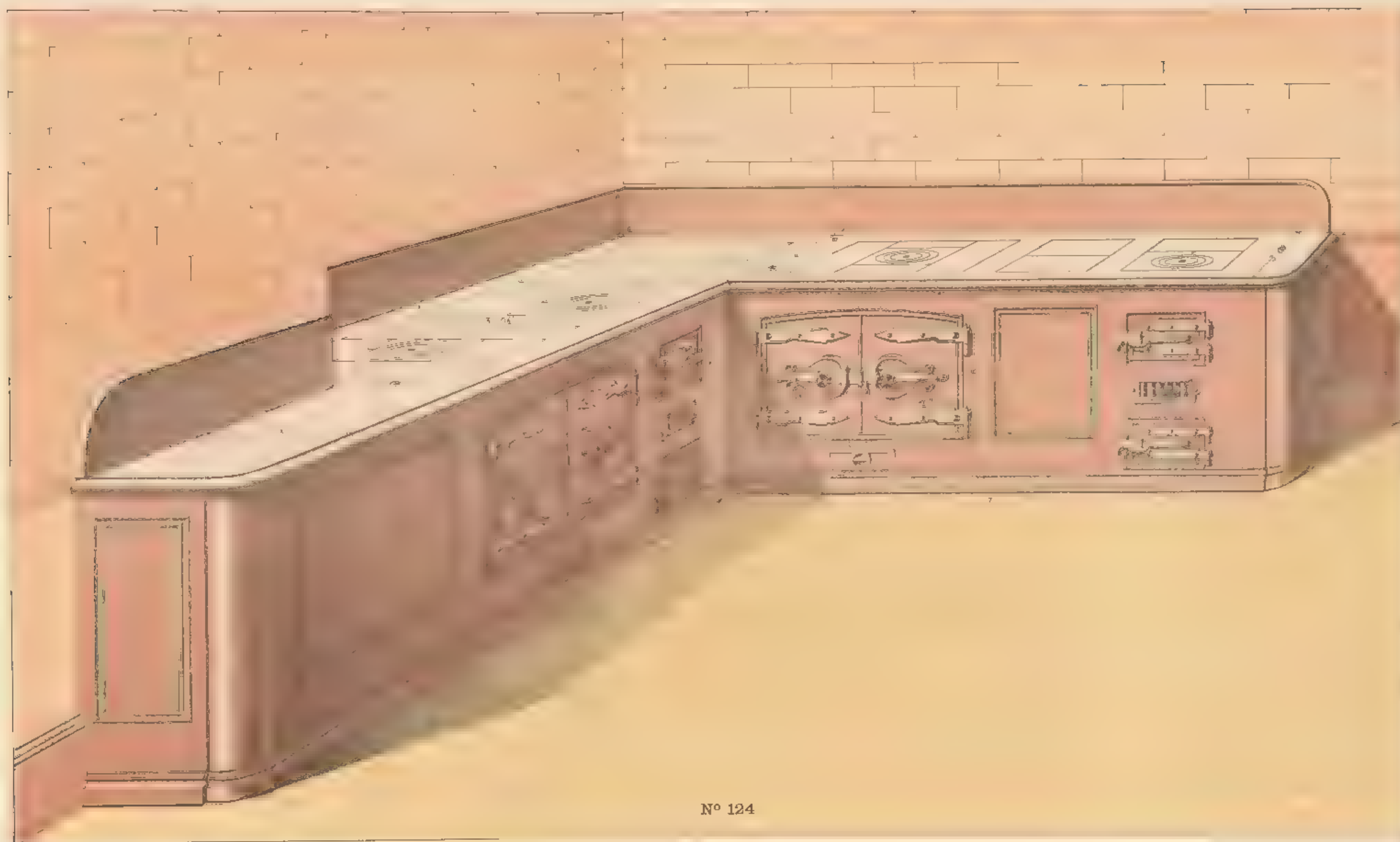
HARNESS ROOM RANGE WITH 2 WROUGHT BOILERS

SCALE IN FEET

CROSS SECTION



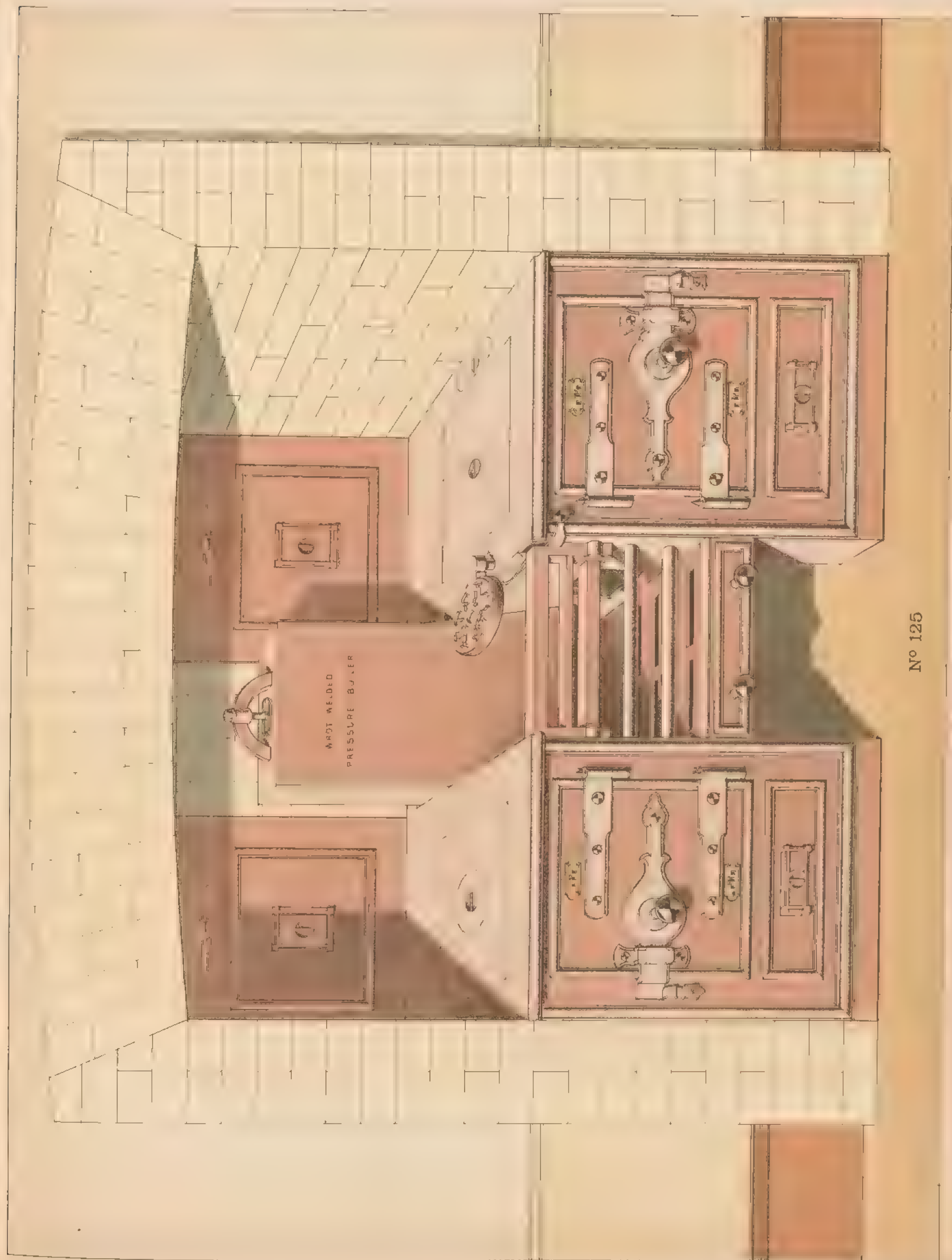




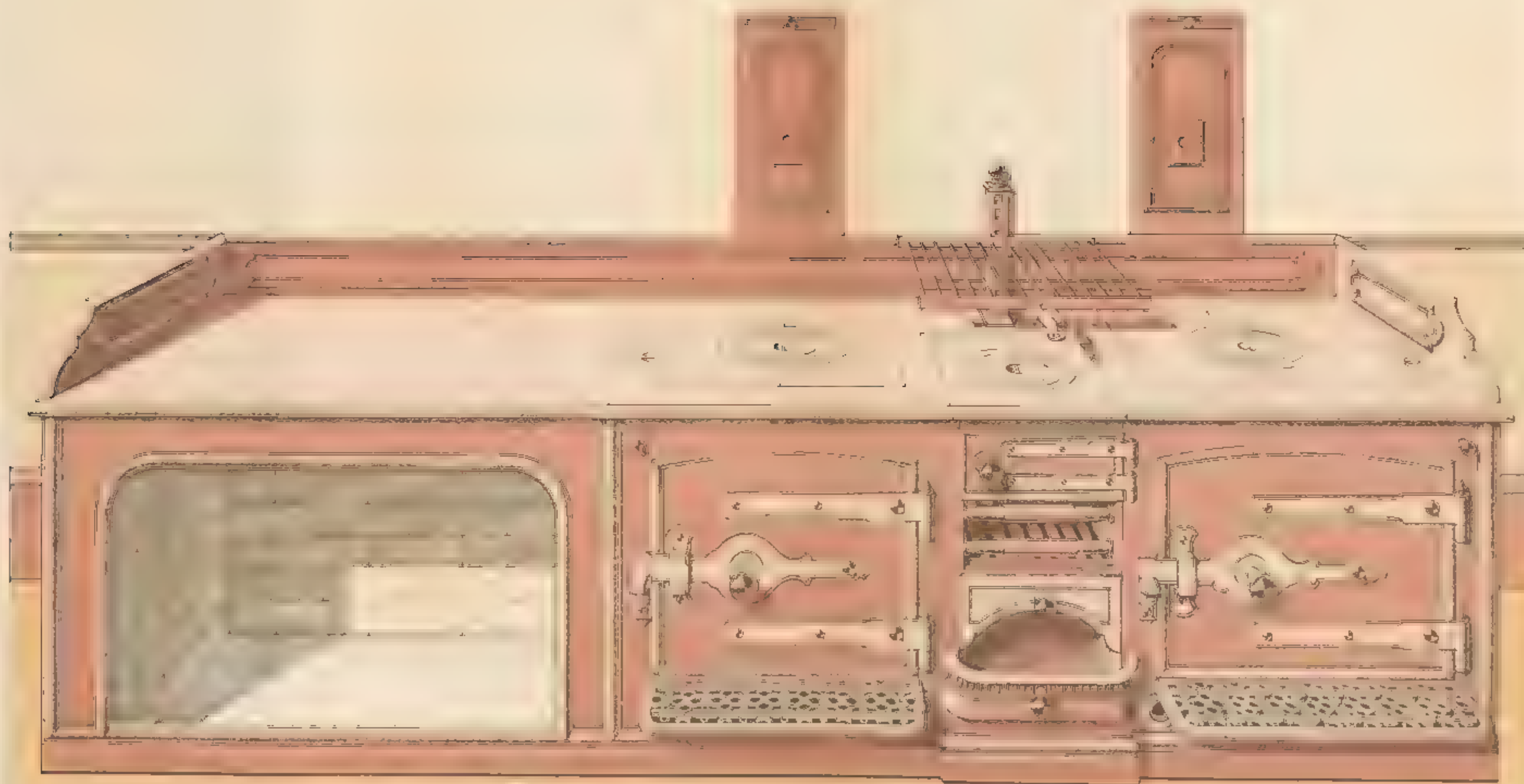
N° 124



Nº 126



No 125



Nº 127

DOUBLE OVEN KITCHENFR.,
WITH HOT TABLE, SKIRTING, AND HALF ROUND EDGE TO HOT PLATE

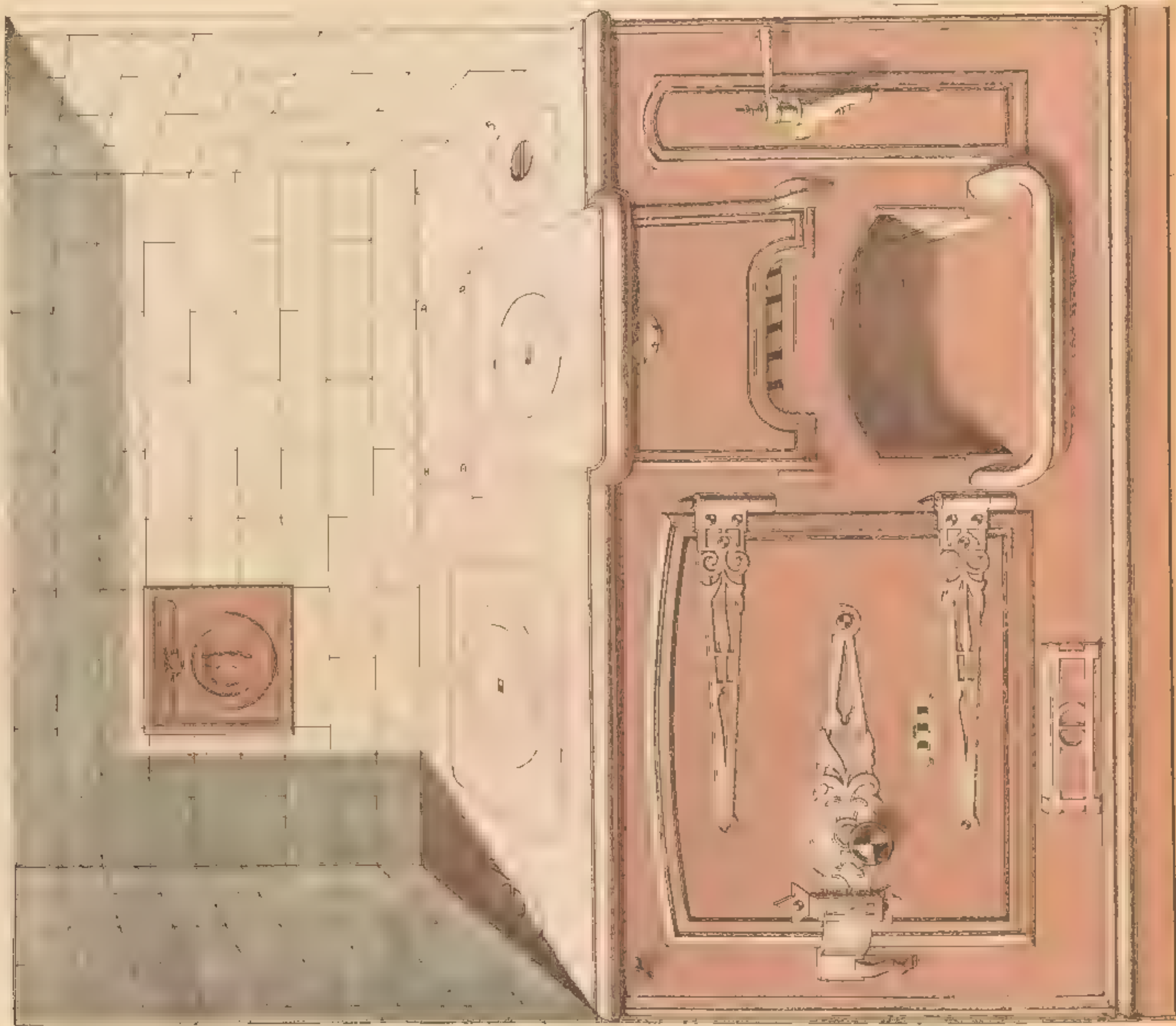
OVEN AND GRILL KITCHENER.

Model No. 129. Ovens to Hot Plate.
Assembled. Price \$12.50.

ASH PAN ON DOOR

No 129



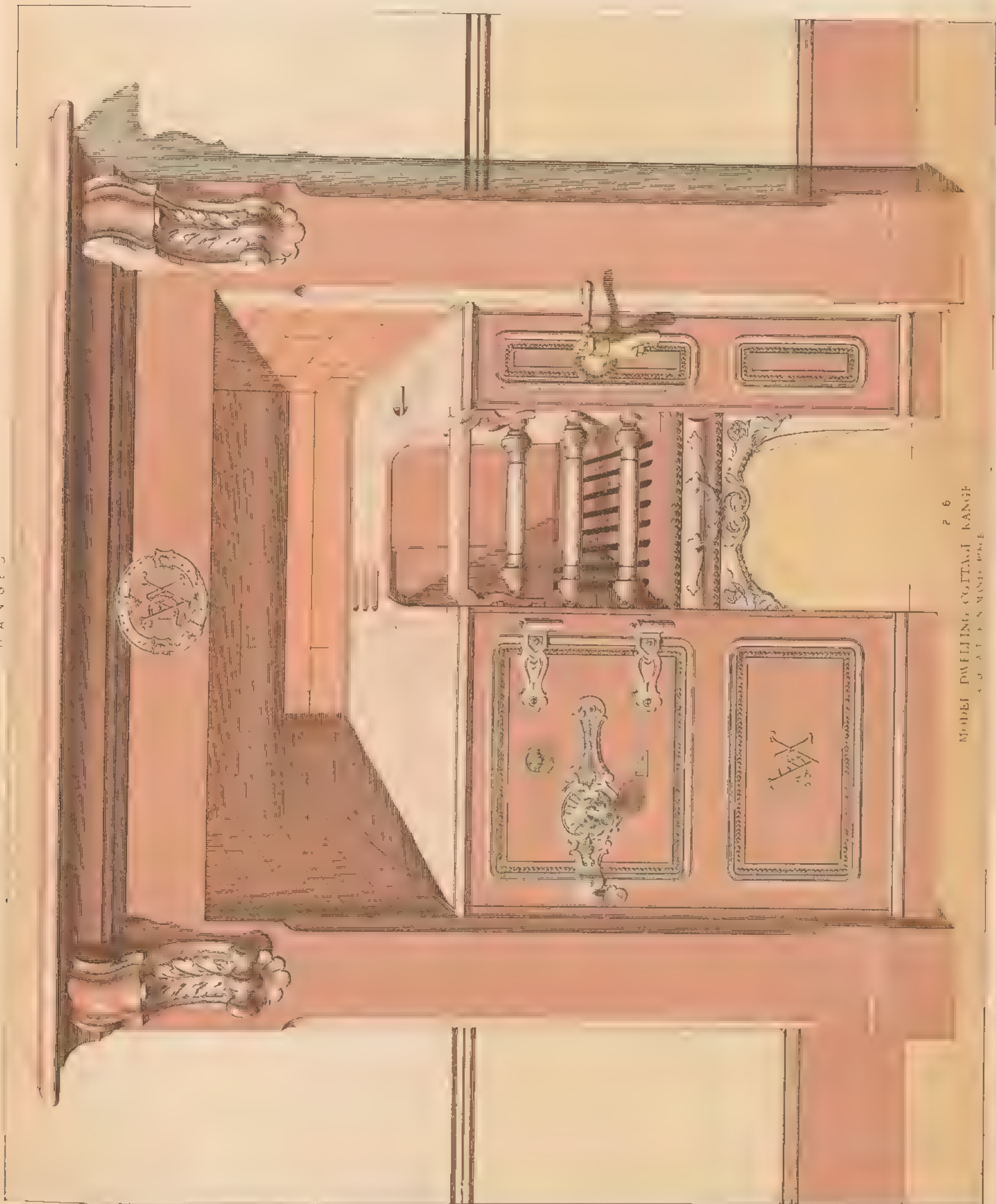


No 130

3 0 3 3 3 6 N S BOILER

ASH PAN RAISED

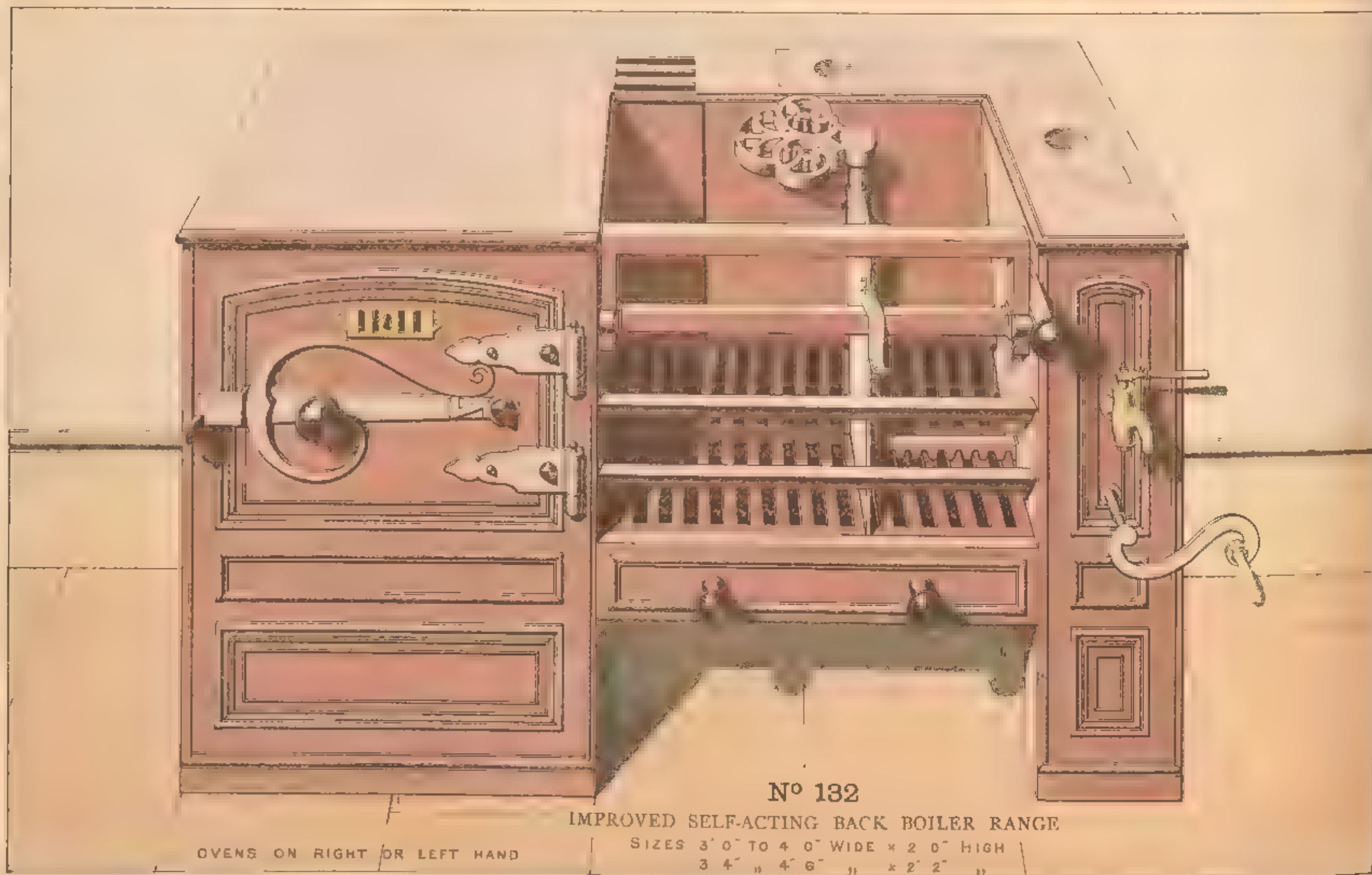
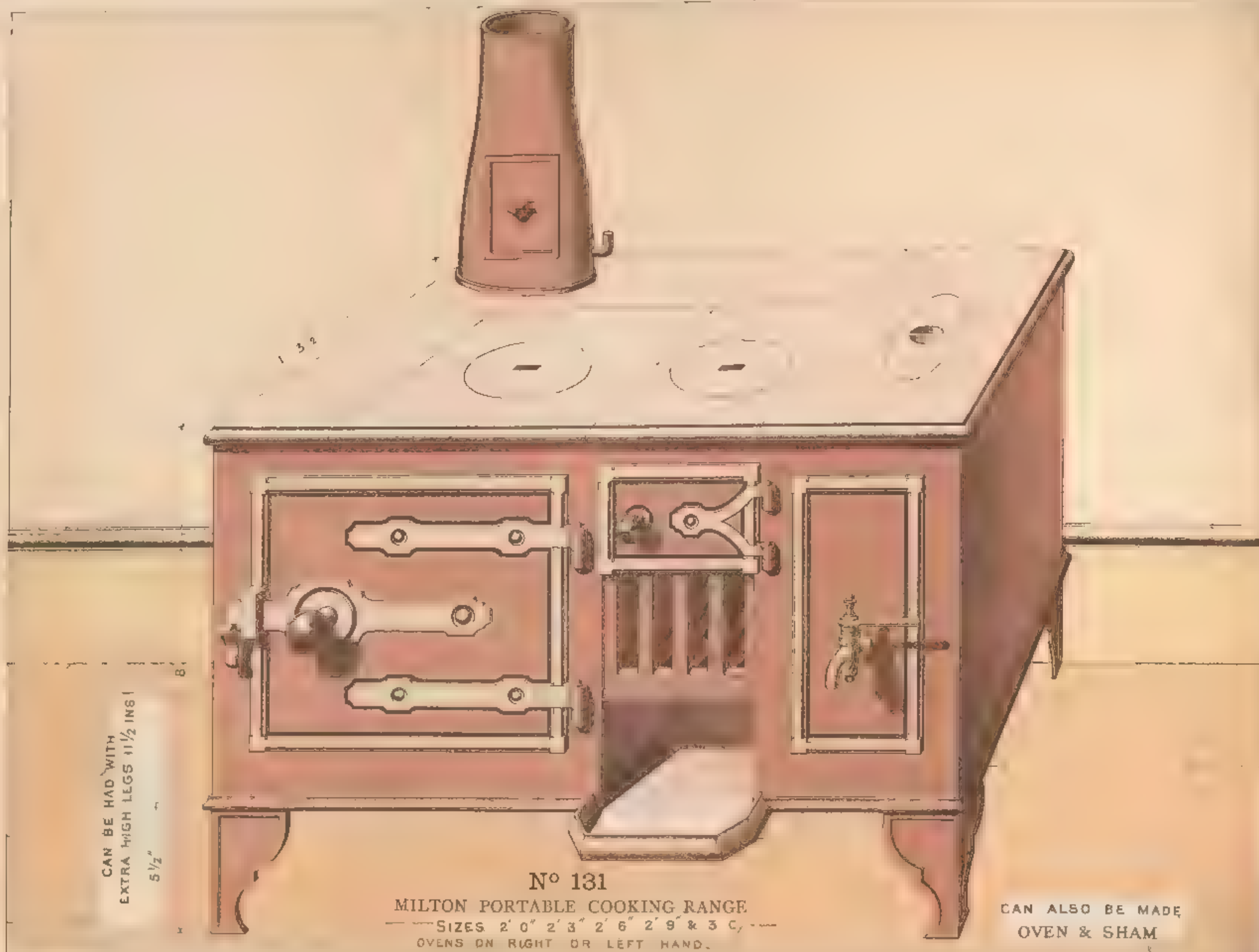
RANGES



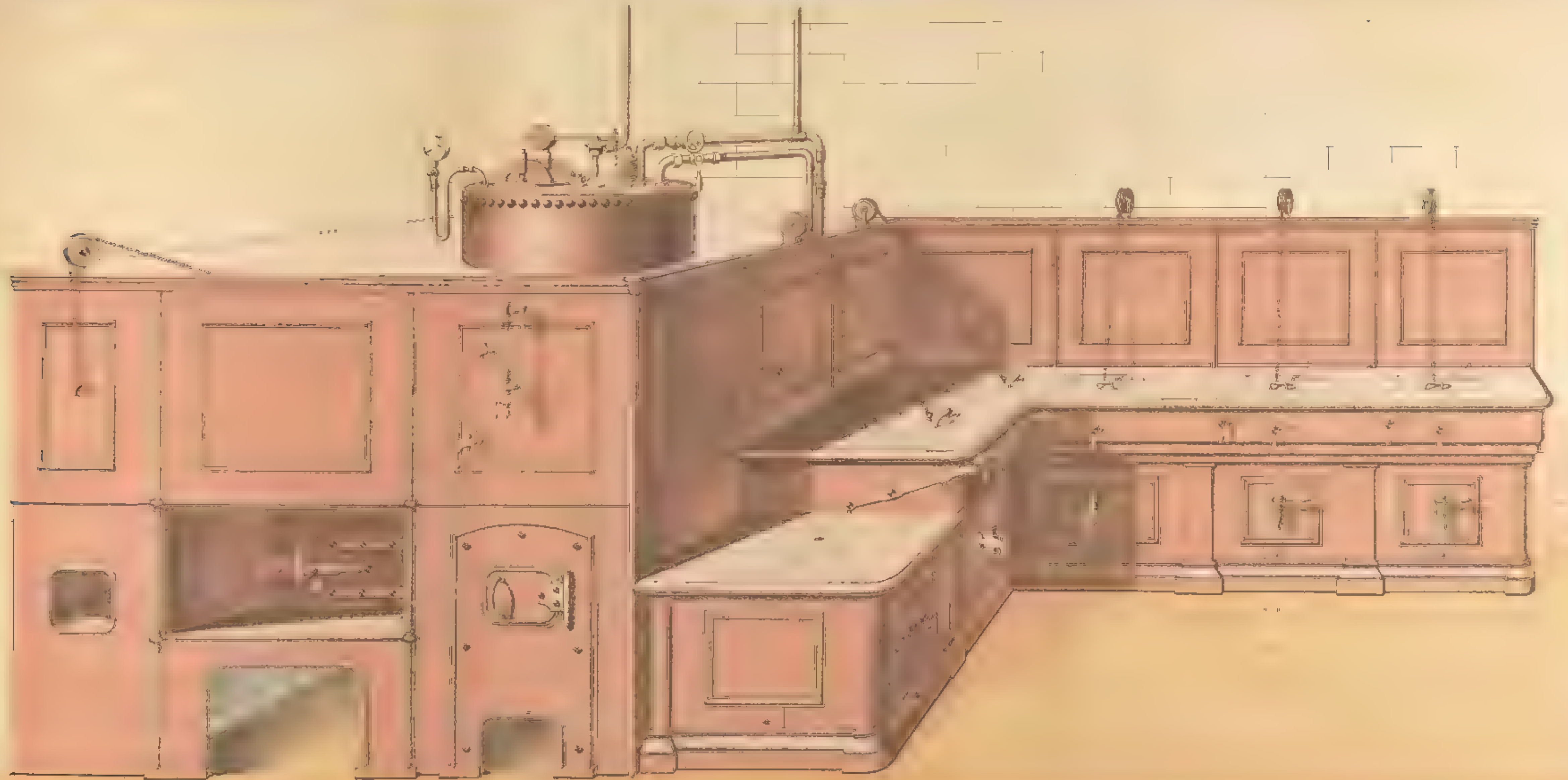
2 6
MODEL DWELLING COTTAGE RANGE
A J A T A N M O D E R N







"STEAM COOKING APPARATUS" N°1
& BAKERS OVEN

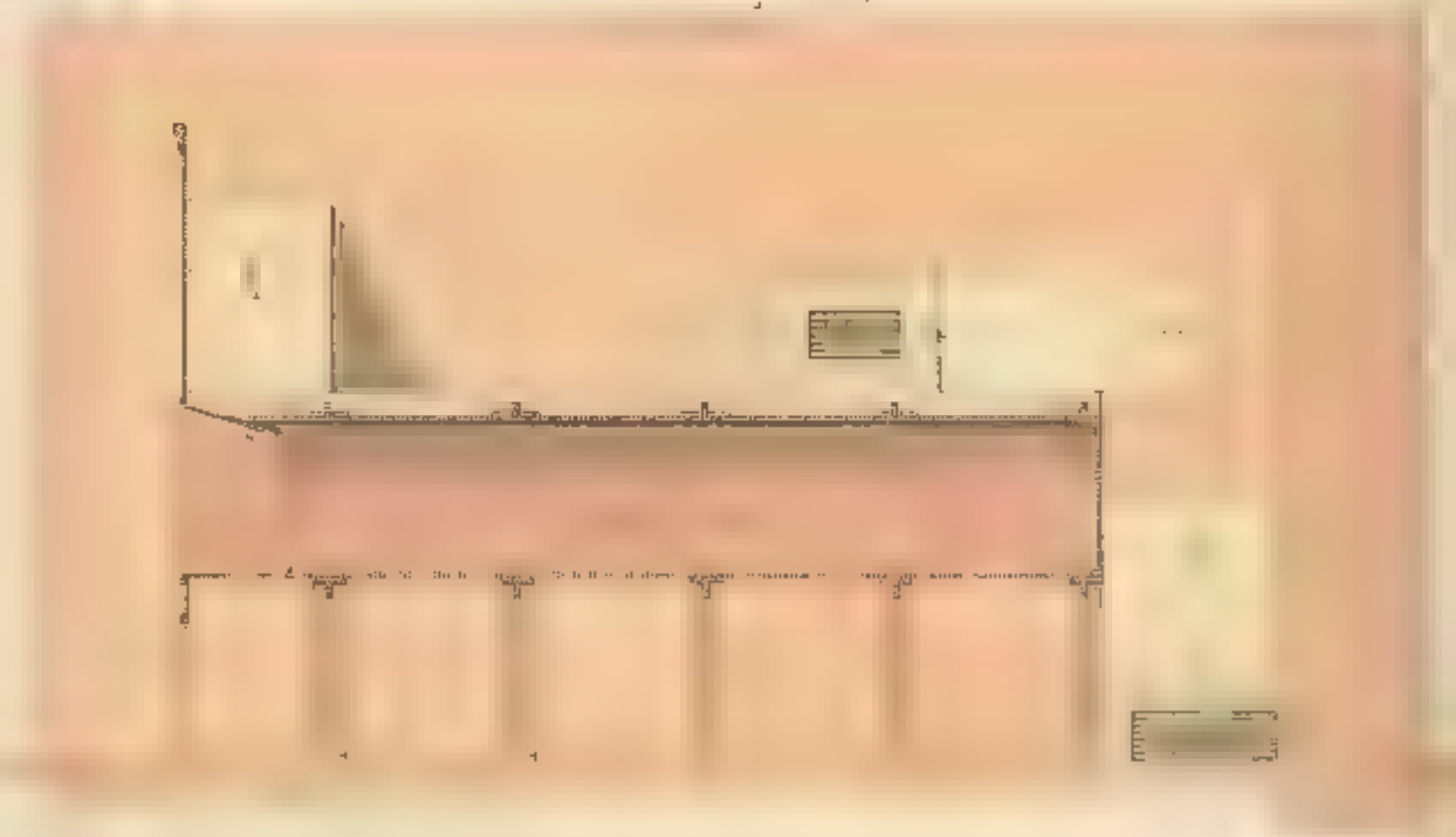
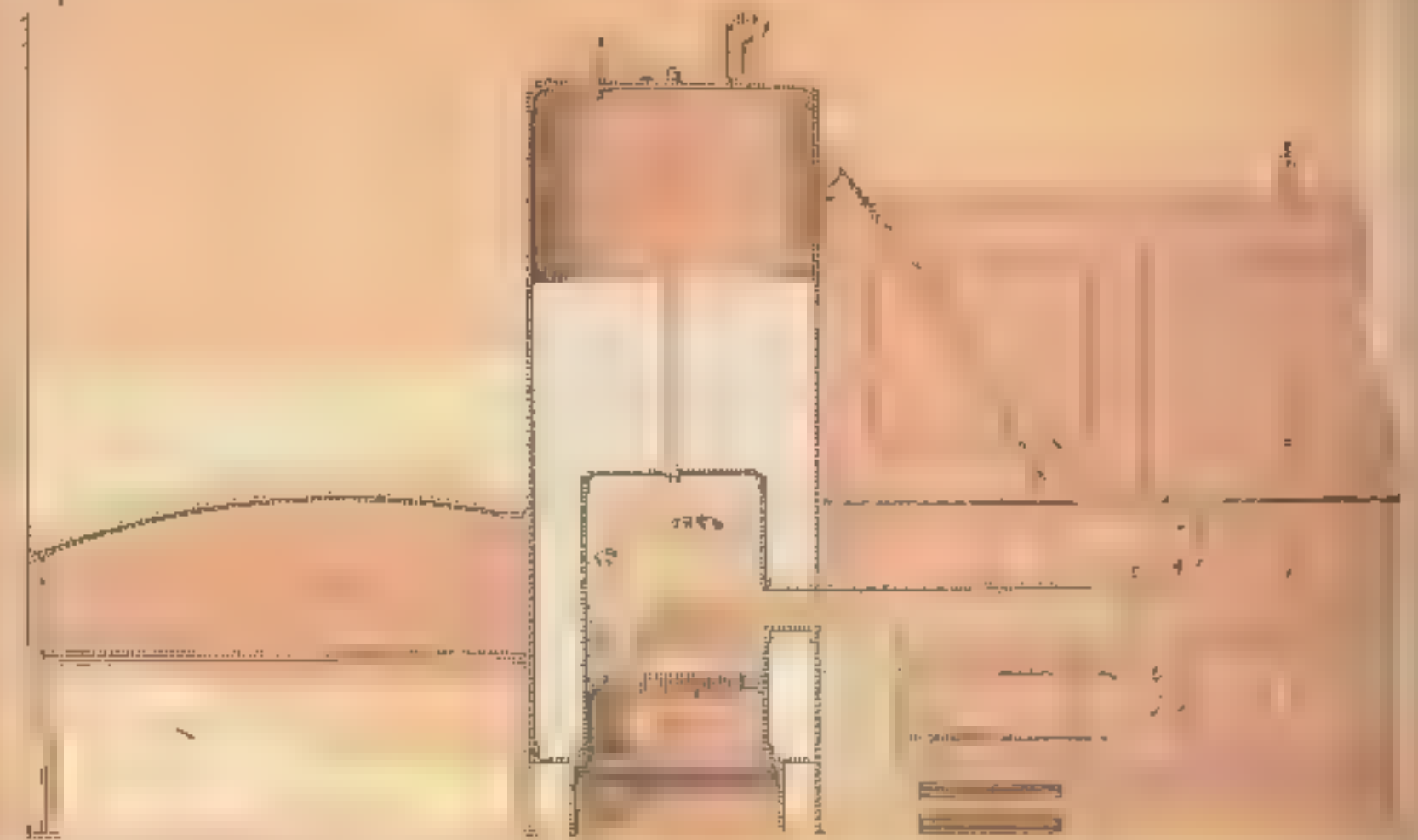
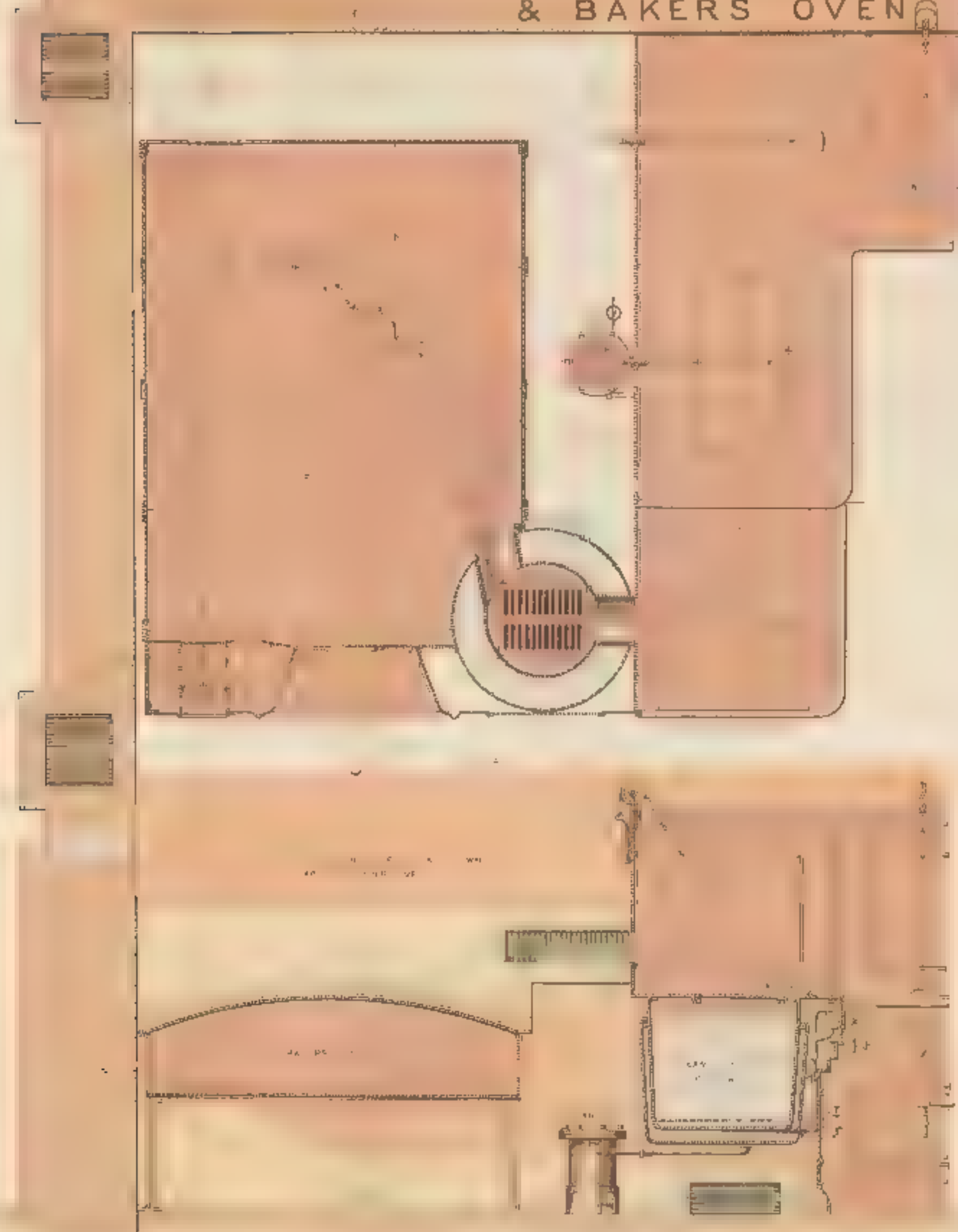


No. 131.

THE MILTON PORTABLE COOKING RANGES require no Setting or Building, and are a certain cure for Smoky Chimneys. They cook with a small consumpt of fuel—either wood or coal. Where a large amount of cooking is required they are very convenient as an auxiliary to the Kitchen Range, and may be placed in the Scullery. The Flue Pipe can stand independent in the open air, or led into a chimney. The smallest size is capable of cooking for an ordinary family.

For export the legs are unscrewed and packed inside, thus avoiding the risk of breakage in transit.

"STEAM COOKING APPARATUS" No 1
& BAKERS OVEN



SETTING CLOSE FIRE RANGES.

In setting Close Fire Ranges, care should be taken to prevent the air getting into the Flues, except through the Fire.

The whole of the bottom part under the Ovens (see Plan) should be built up solid nearly to the level of the soot or cleaning doors, which are placed in the Range Front under the Ovens.

The arrows in the sketches indicate the direction taken by the smoke and heated air on leaving the Fire. The Flue A is carried over the top, down the side, and under the bottom of the Oven, passing round a Check Plate B, and entering the bottom of the vertical or upright brick Flue D behind the Oven at the corner nearest the Fire. The Flue at this part should be carefully rounded off, and made sufficiently large to prevent the accumulation of soot.

It is recommended, although not necessary, that for the Fire there be also a separate or distinct Flue, the damper of which should be shut when the Ovens are in use. It is also recommended that where this third Flue is adopted, the dampers of the Ovens be closed when not in use.

Special attention is requisite to the construction and finishing of the Flues, which, for Ranges 4 feet and under, should have an area of not less than 36 inches for each Flue—say 6 x 6 inches, or 3 x 4 inches if more convenient. For Ranges above 4 feet, an area of at least 48 inches is required for each Flue, while for extra-sized Ovens a proportionable increase is necessary.

The foregoing principles are also applicable to the setting of Ranges with Oven and Necked or Nozzle Boiler.

If the Range be with raised Ashpan and side boiler or nozzle, the Flue can be brought round under the Ashpan, and along under the bottom of the Boiler, and up its water side, or at the back.

The Sliding Register Top Plate must be fixed, so that no air can get into the Chimney, except through the Flues. The Sliding Door therein is used for cleaning the Chimney and for Ventilation when required.

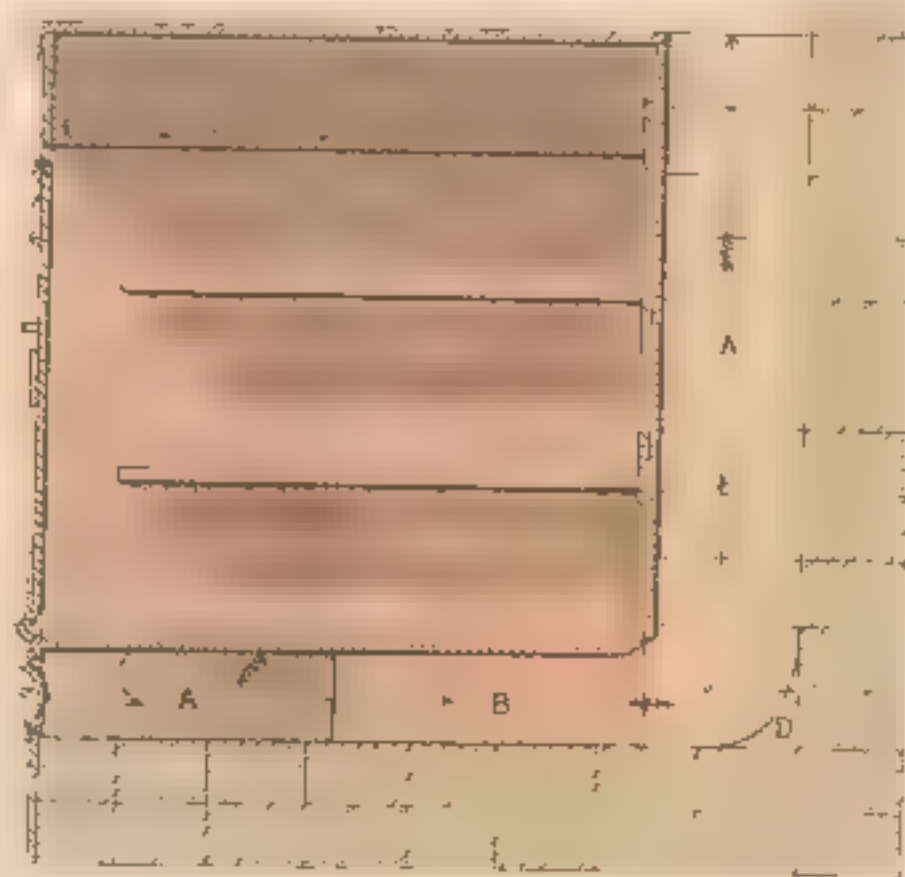
The Dampers are built in, so as to be a complete check when required.

The Fire-place should be kept free from accumulation of Ashes, and the surfaces of Ovens and Boilers, also the Flues, free from soot, otherwise the efficient working of the Range will be impeded, and Fuel also unnecessarily expended.

These Ranges can be supplied with the Flues formed in Iron, leaving only the vertical or upright portion to be built from the bottom to the Sliding Register Plate.



LONG TUDINAL SECTION



CROSS SECTION



PLAN

PLANS & SECTIONS OF
CLOSE FIRE RANGES
SHEWING MODE OF SETTING

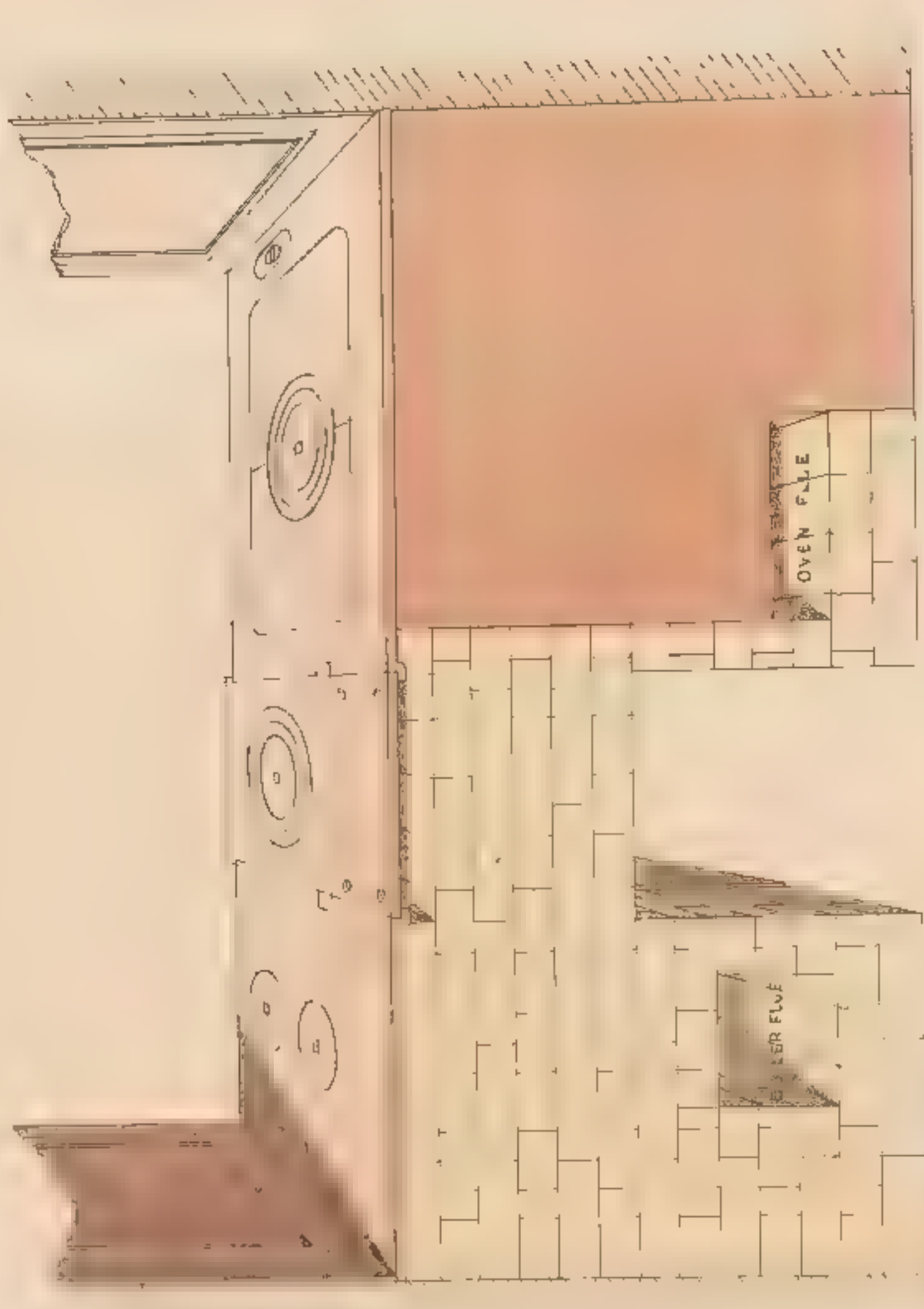
PLAN AND SECTIONS, &c.

OF A

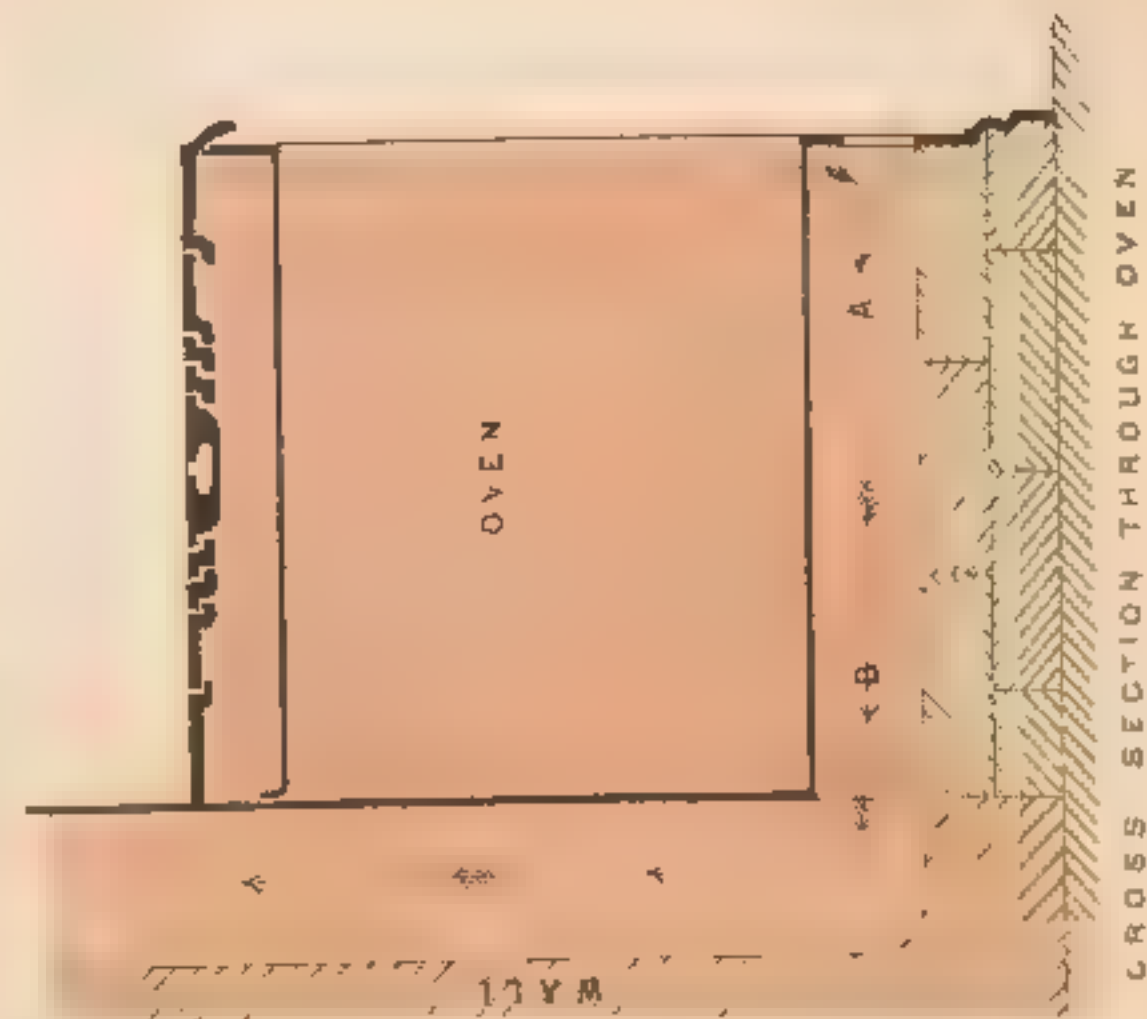
CLOSE FIRE RANGE,

SHOWING METHOD OF SETTING

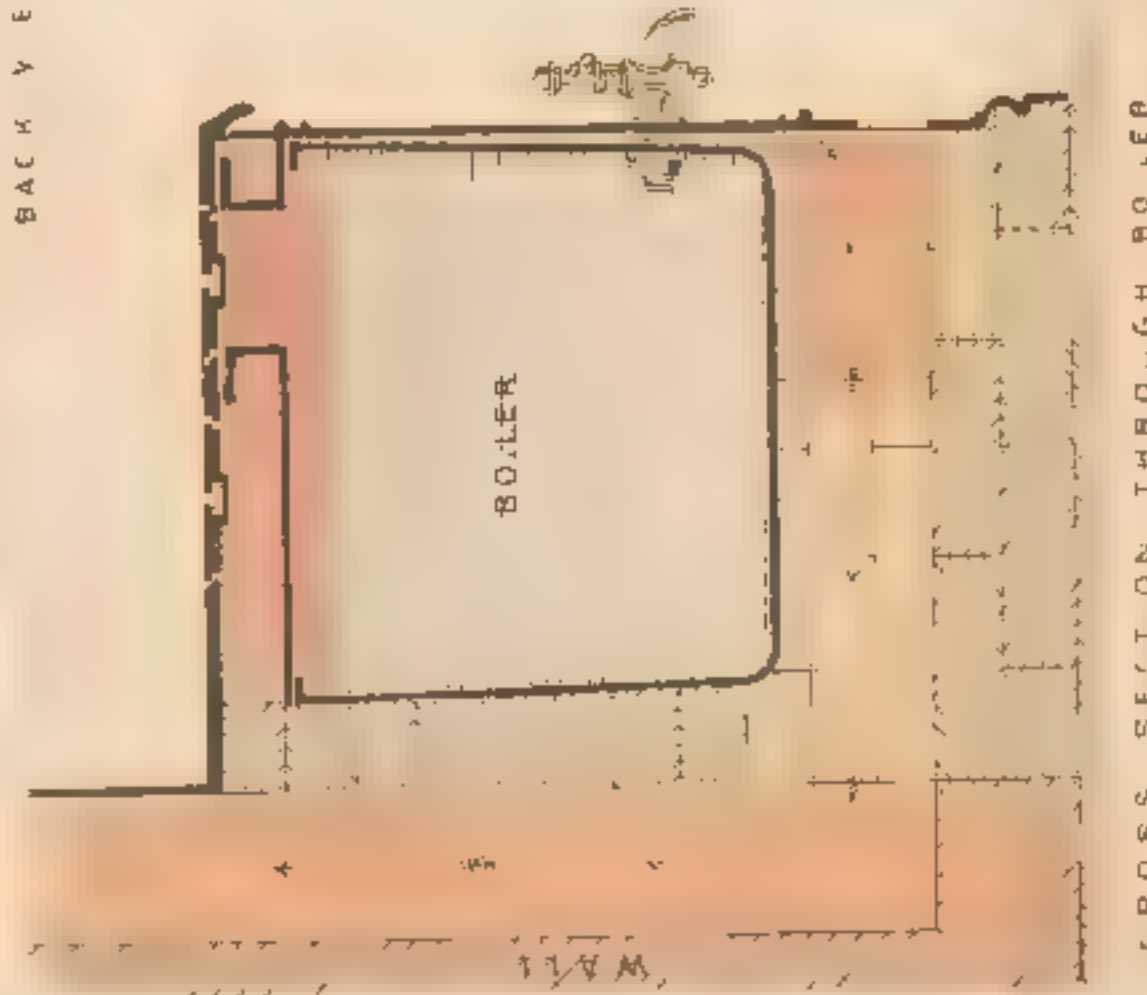
SAME REFERENCE LETTERS AS PRECEDING PAGE.



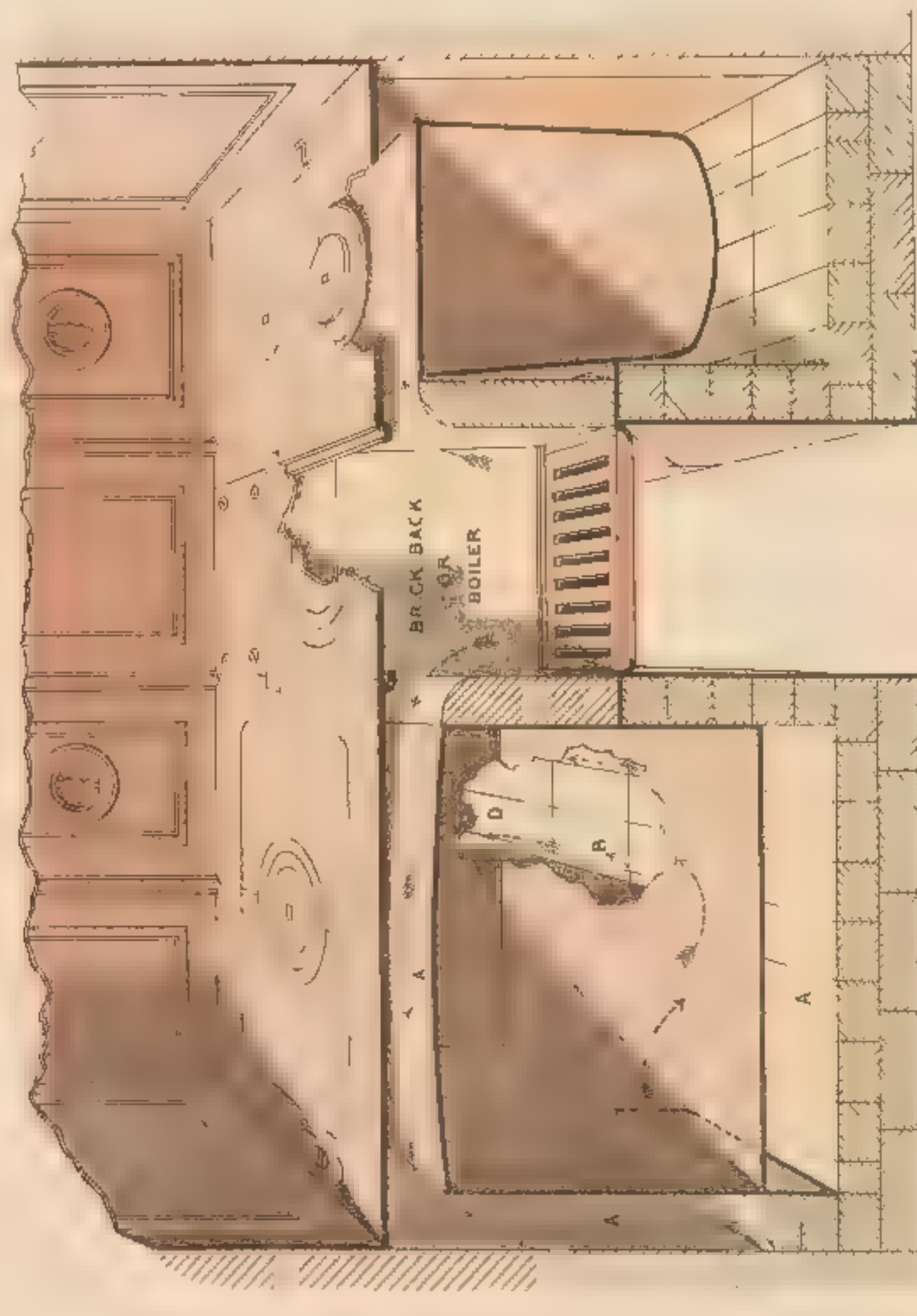
BACK VIEW



CROSS SECTION THROUGH OVEN



CROSS SECTION THROUGH BOILER



FRONT VIEW
LONGITUDINAL SECTION



PLAN SECTION

FLAT



N^o 4 HOT PLATE FITTED WITH FRONT ENDS & DOOR
 SIZES 3' 0" & 3' 6" x 1' 10" & 4' 0" & 4' 6" & 5' 0" x 2' 0"
 HANDED.

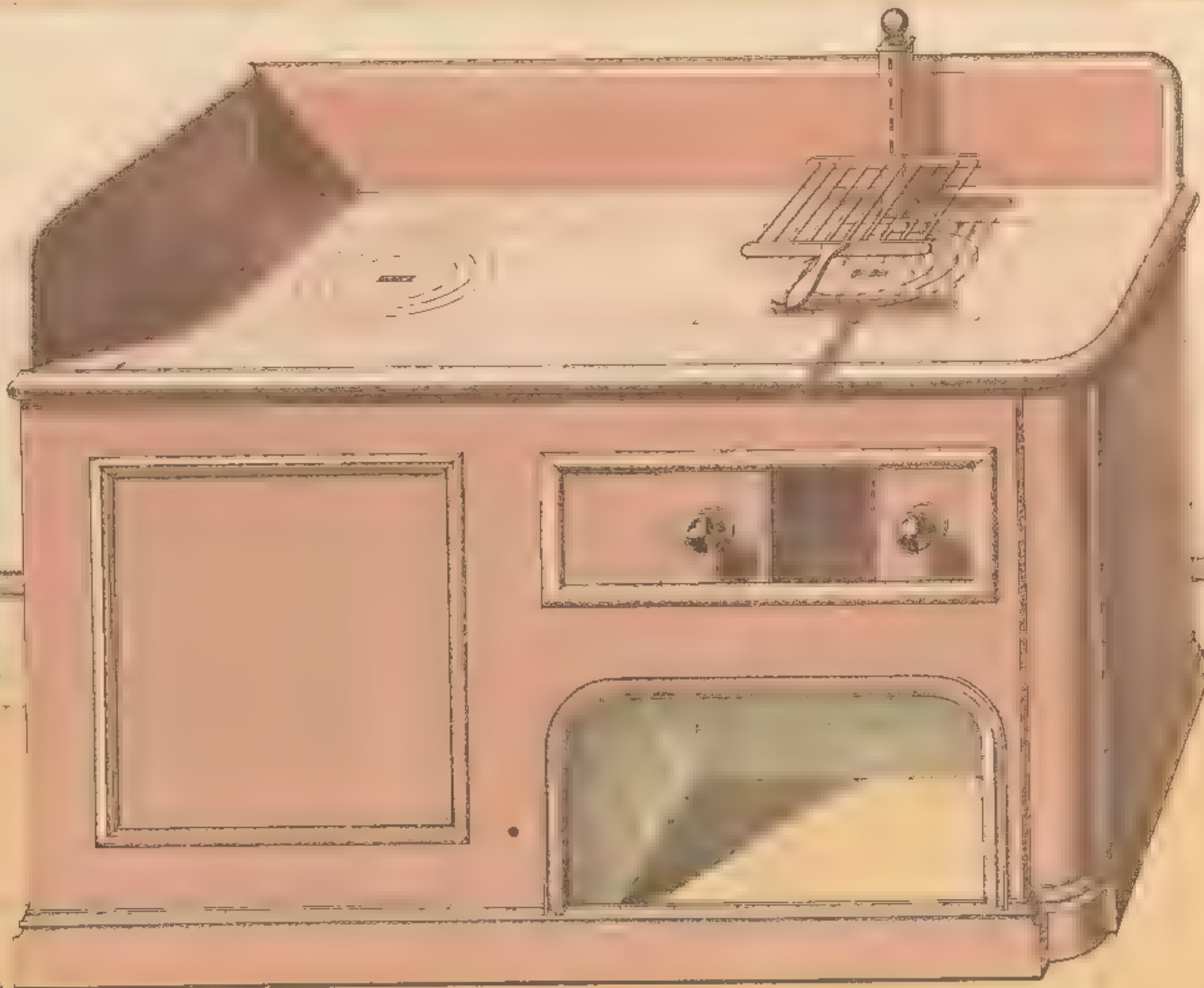


N^o 5 HOT PLATE FITTED WITH FRONT & DOOR
 SIZES 3' 0" & 3' 6" x 1' 0" & 4' 0" & 4' 6" & 5' 0" x 2' 0"
 HANDED

HOT PLATES



N^o 6 HOT PLATE
 SIZES 3' 6" 4' 0" 4' 6" & 5' 0" WIDE
 HANDED



N^o 7 HOT PLATE AND CHARCOAL GRILLING STOVE
 SIZES 3' 6" 4' 0" 4' 6" & 5' 0" WIDE
 HANDED

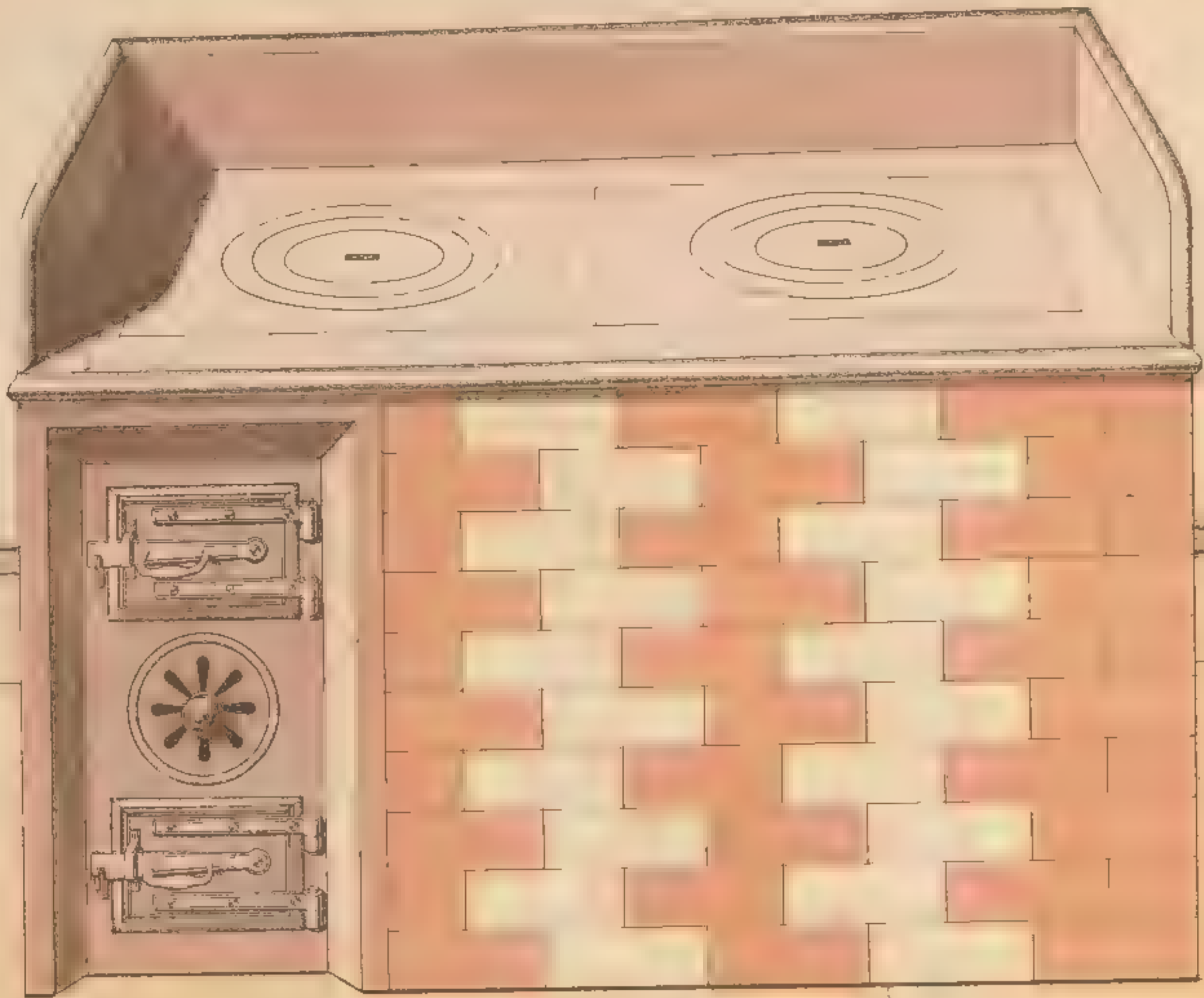


N^o 8 HOT PLATE & HOT CLOSET
 SIZES 3' 6" 4' 0" 4' 6" & 5' 0" WIDE
 HANDED.

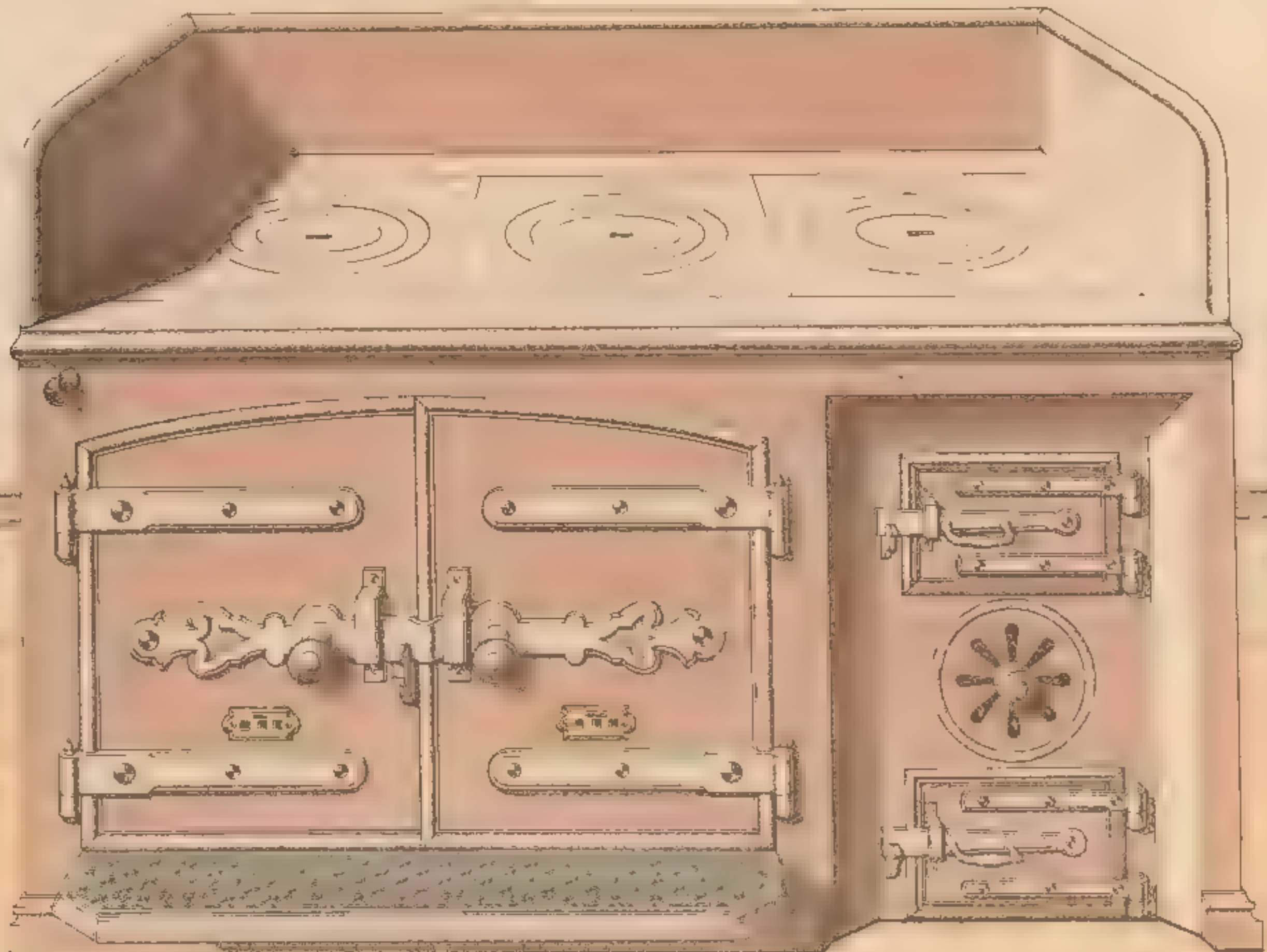


N^o 9 HOT PLATE
 SIZES 3' 6" 4' 0" 4' 6" & 5' 0" WIDE
 HANDED

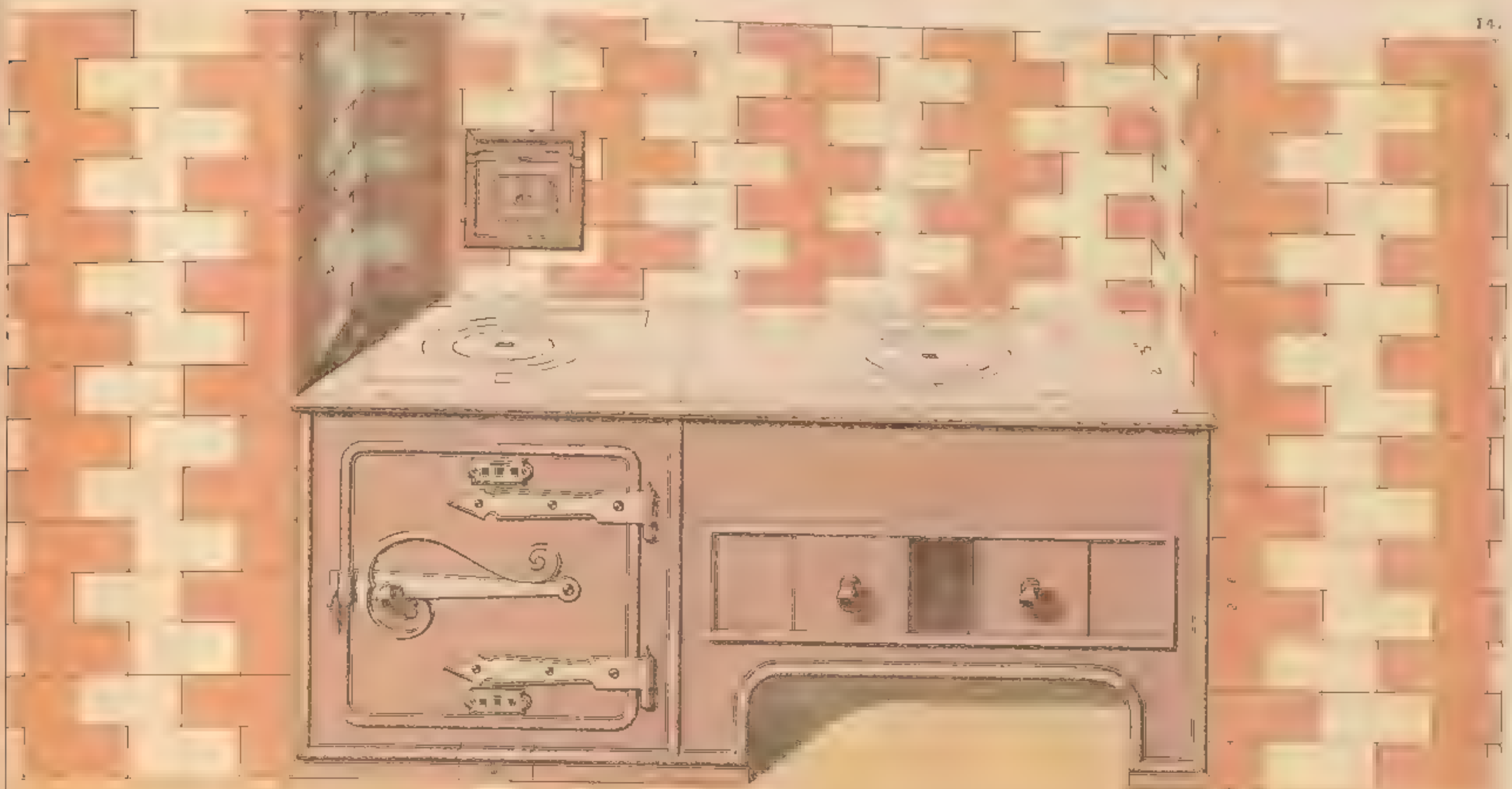
HOT PLATES



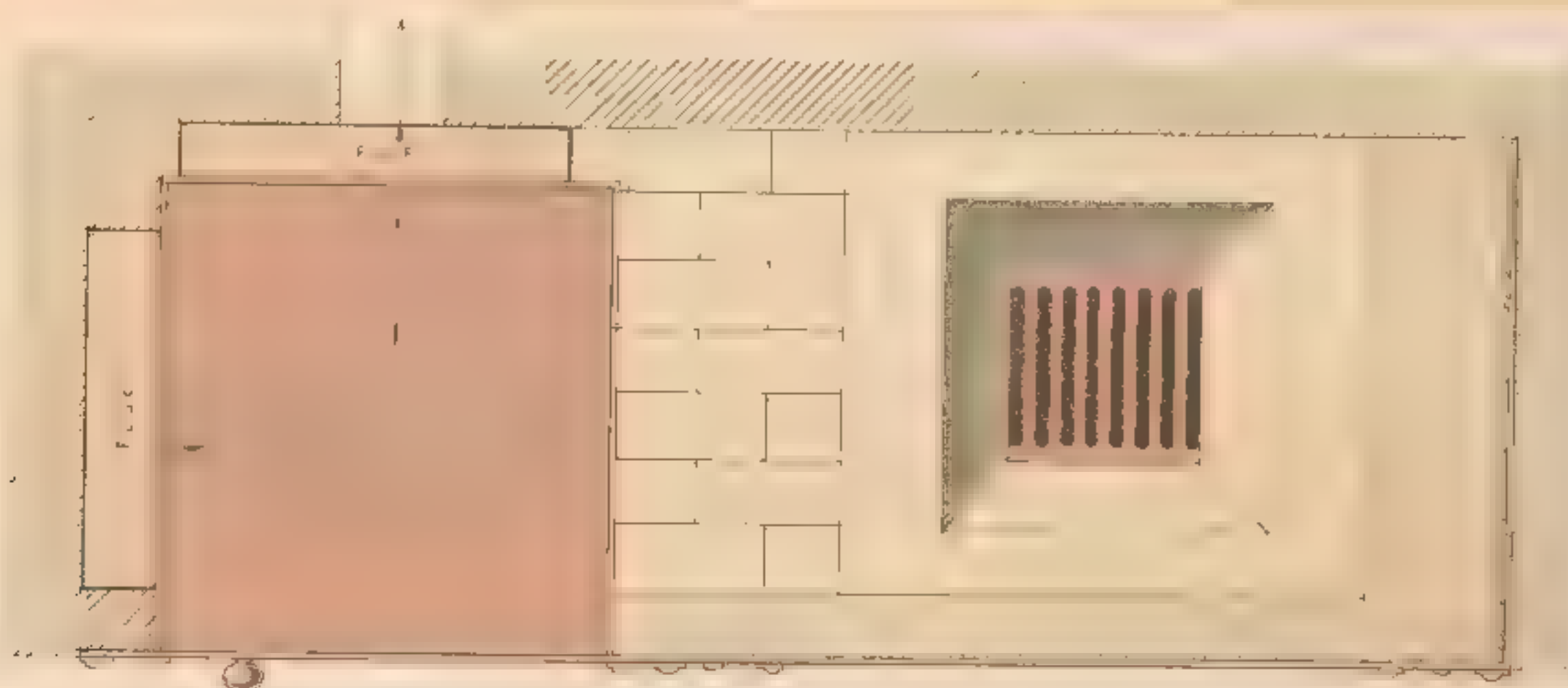
N^o10 HOT PLATE SIZES 3' 6" 4' 0" 4' 6" & 5' 0" WIDE
HANDED



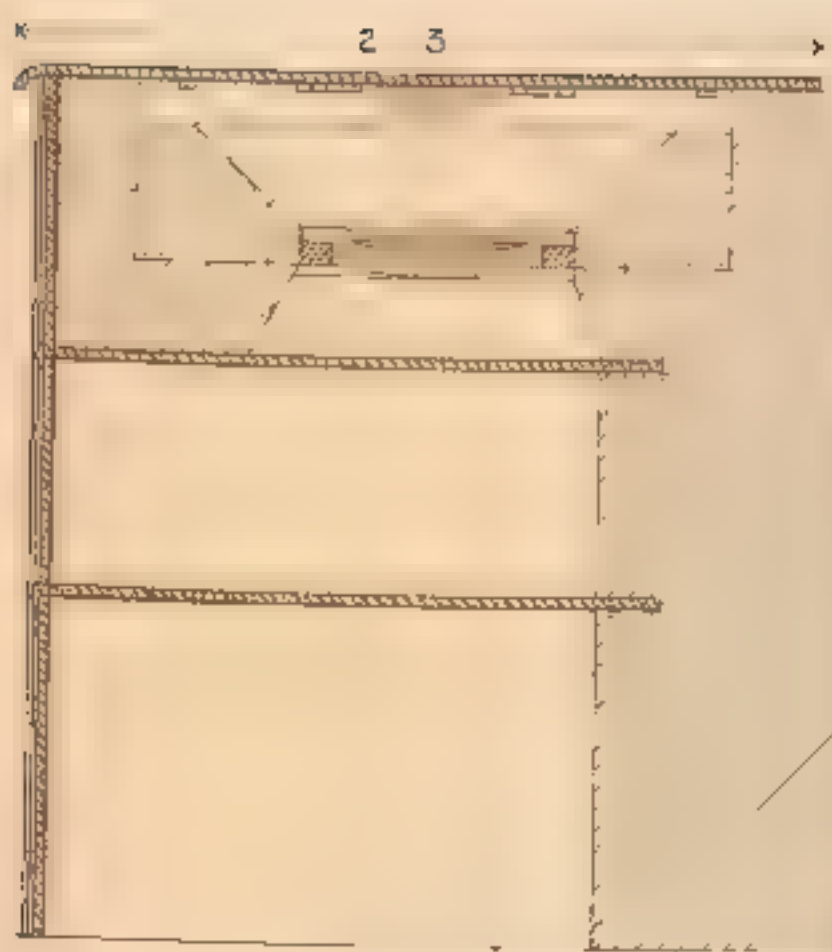
N^o11 HOT PLATE SIZES 4' 6" & 5' 0" WIDE
HANDED.



N^o 12 HOT PLATE WITH CHARCOAL BURNER AND OVEN
HANDED



PLAN

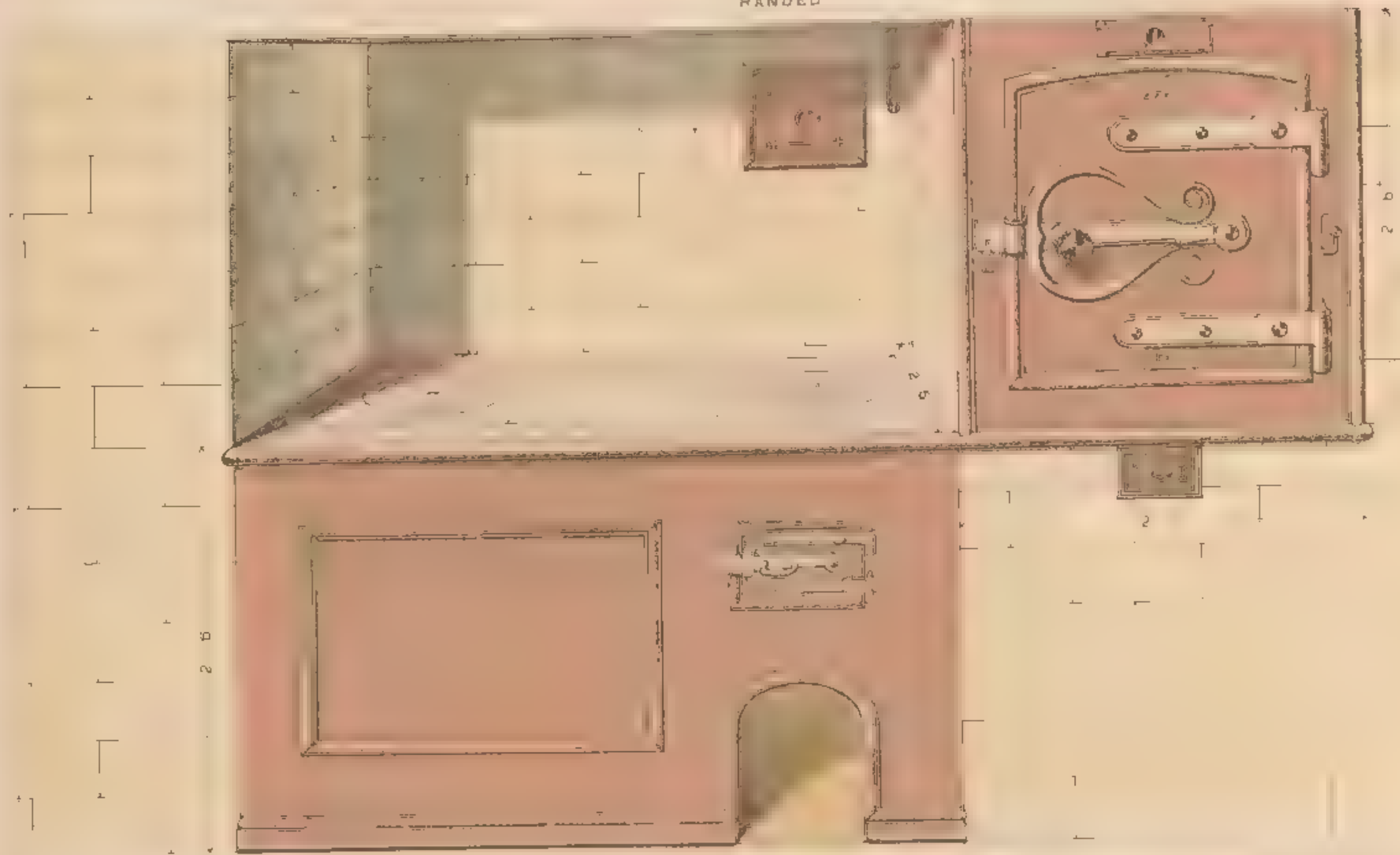


CROSS SECTION



LONG TUDINAL SECT ON

HOT PLATES
Nº13 HOT PLATE & OVEN
HANDED

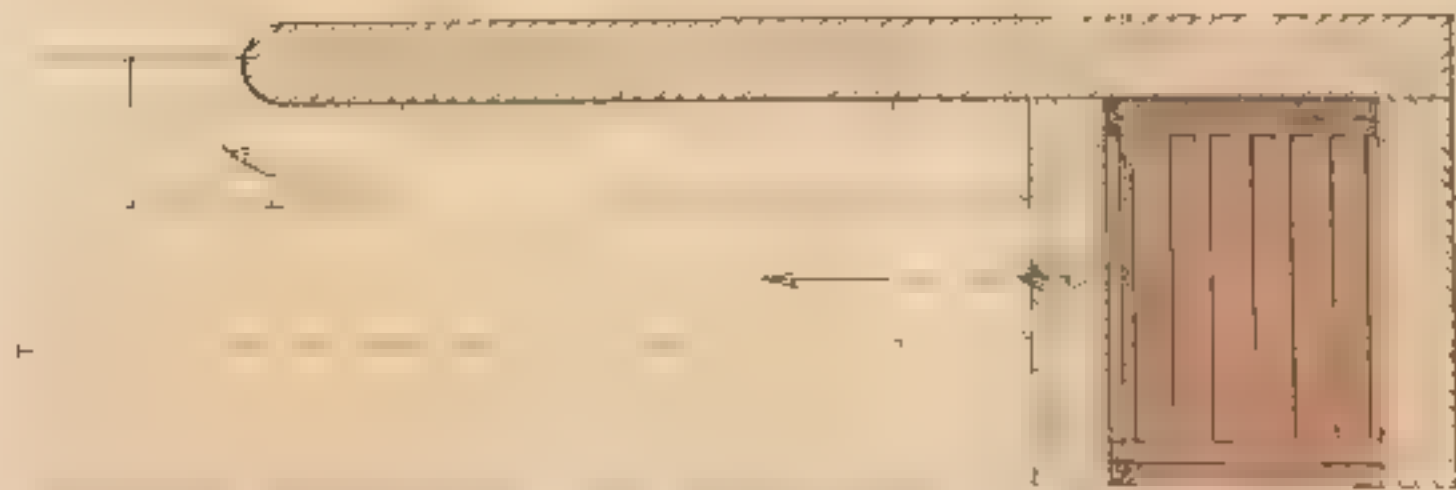


4 F

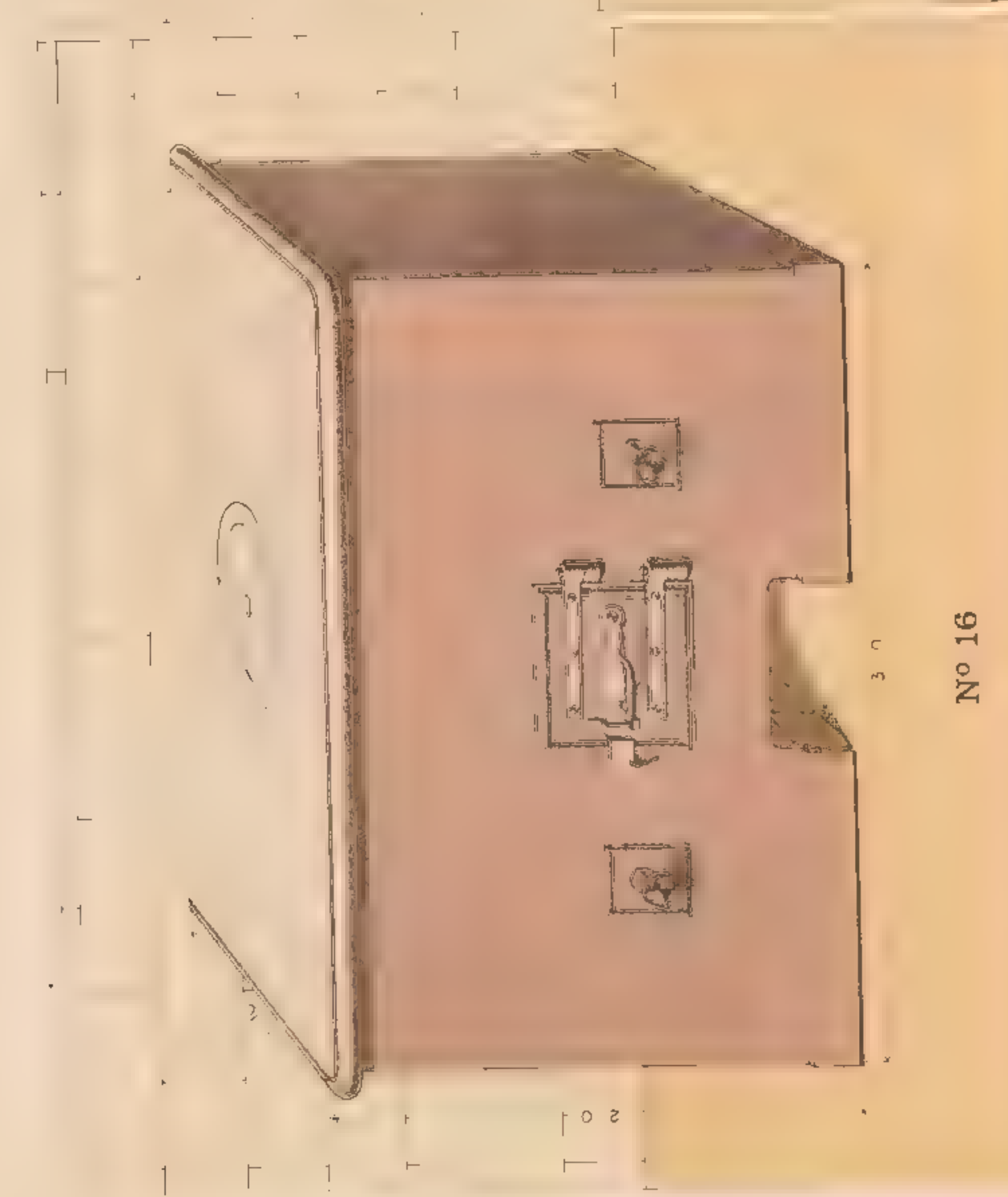
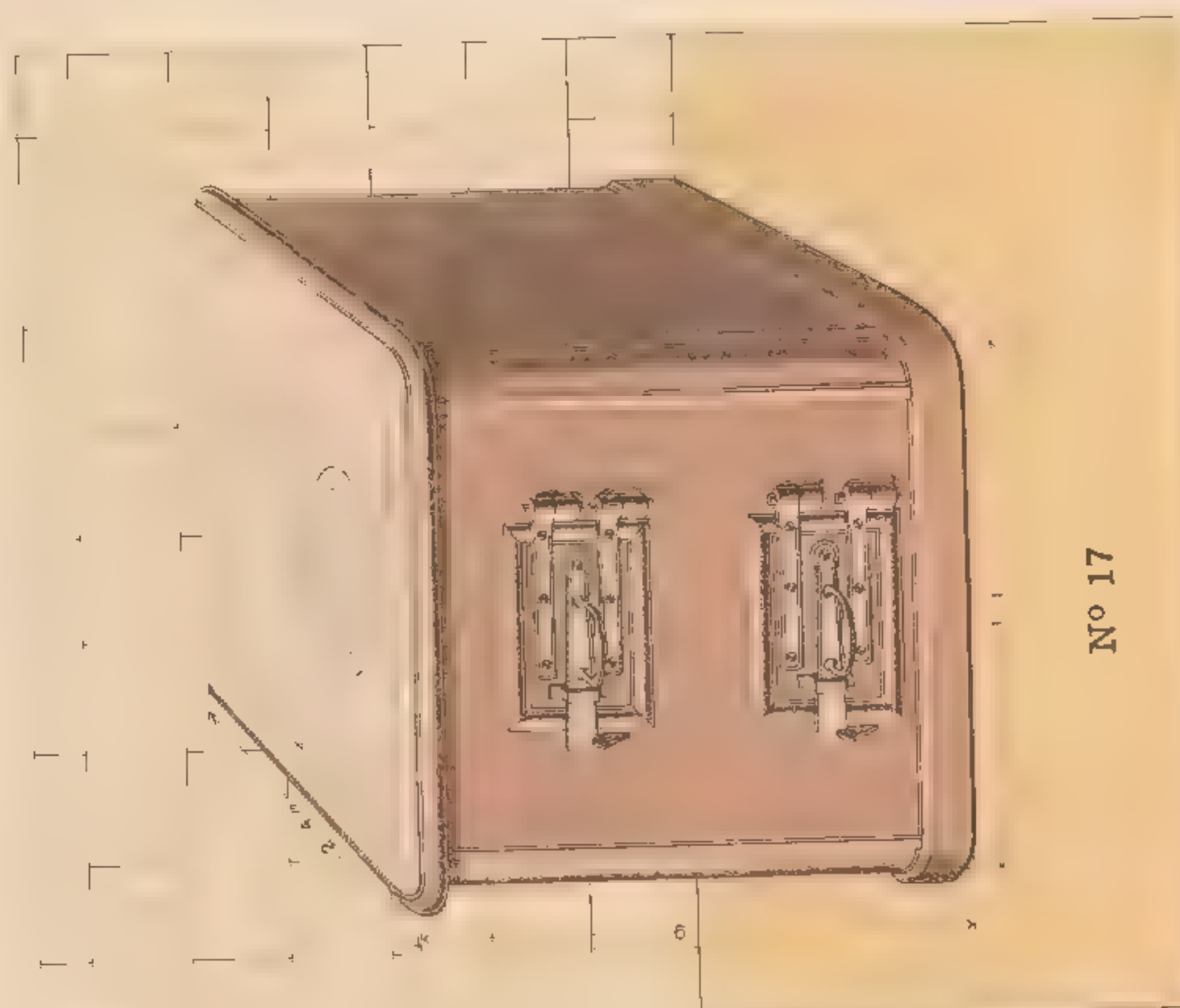
E P T O N



PLAN



HOT PLATES

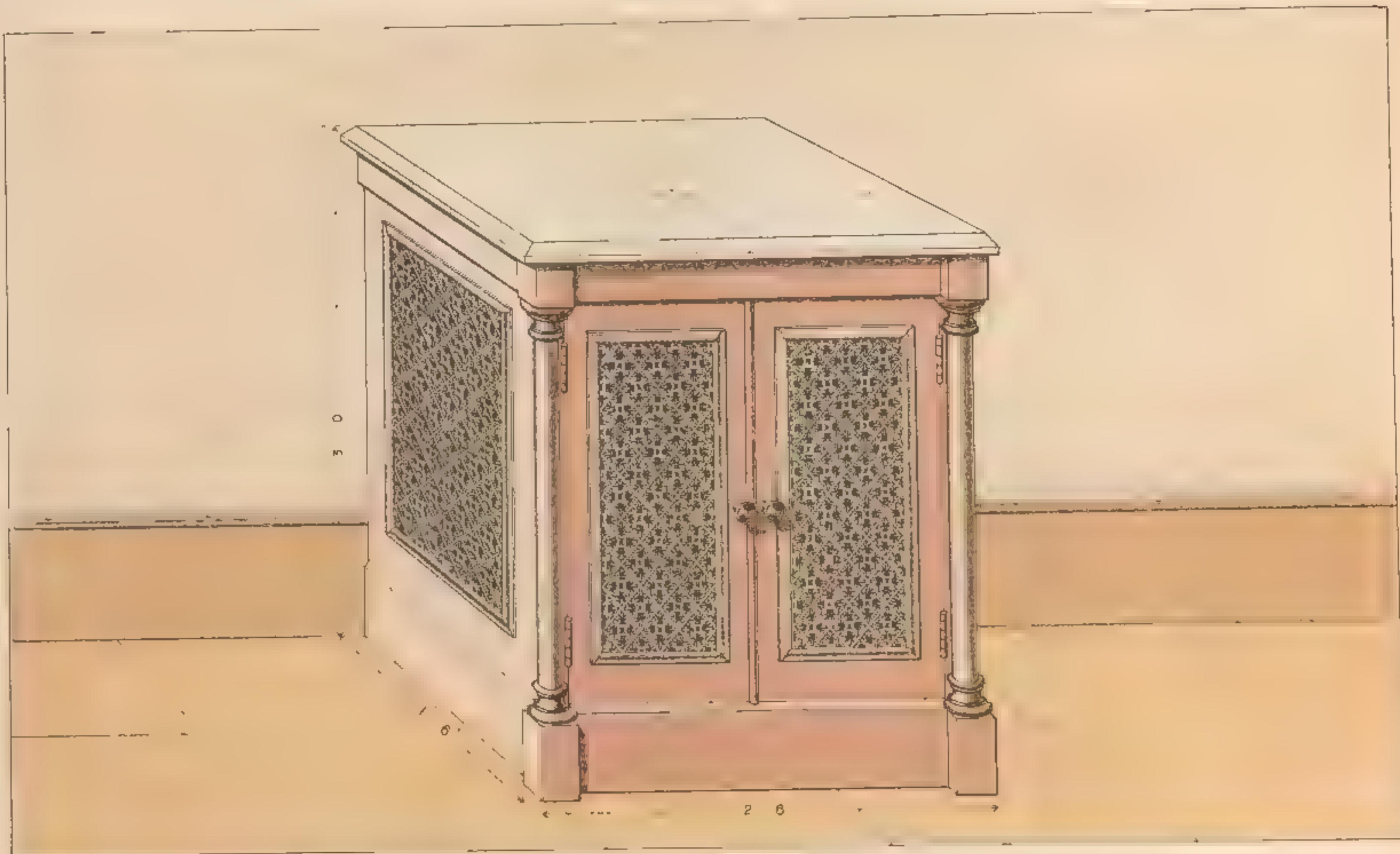


HOT PLATES



Nº 18 HOT PLATE & OVEN

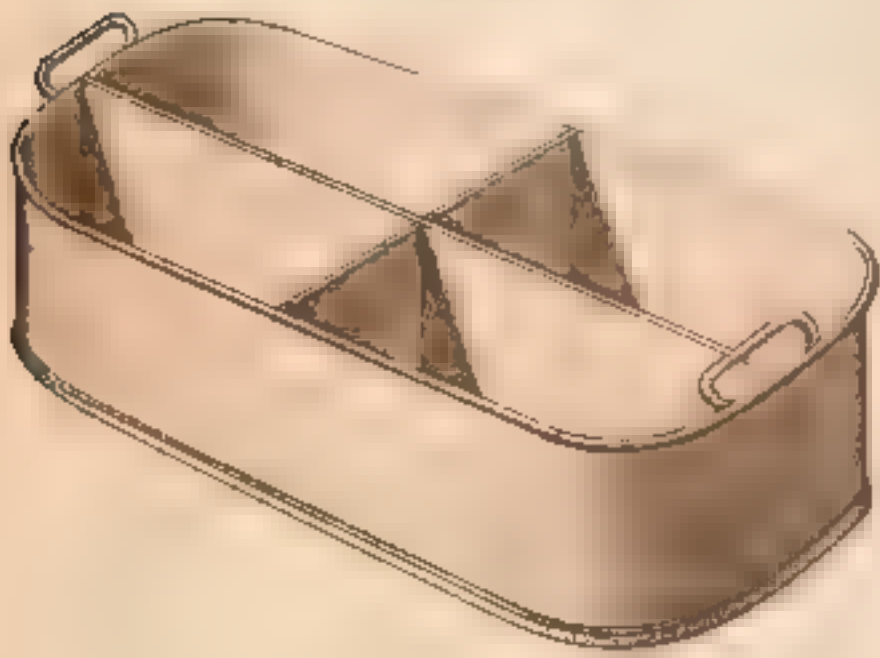
HOT CLOSET N° 1



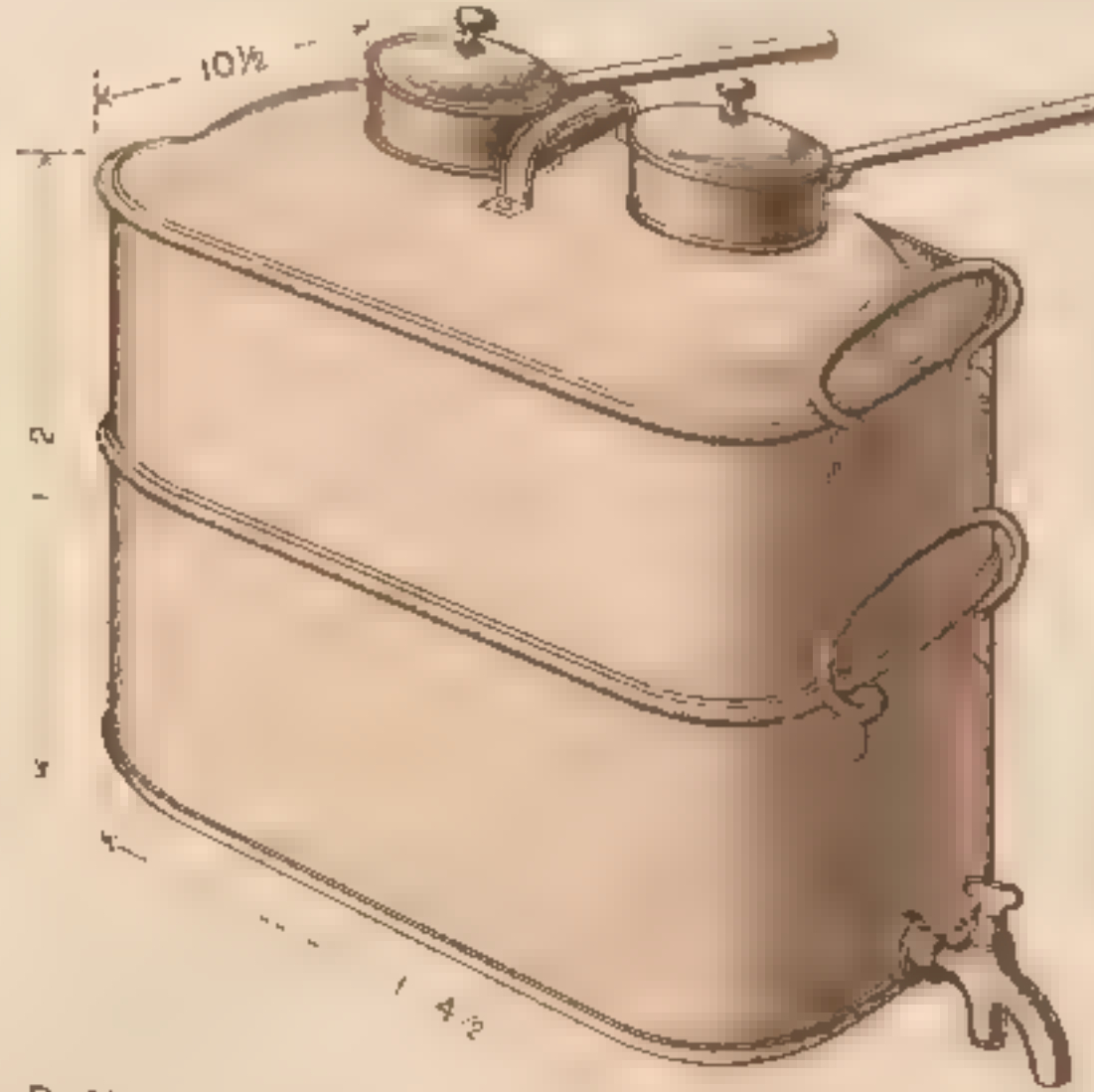
EXTRAS FOR CLOSE FIRE RANGES

TIN KETTLE & STEAMER

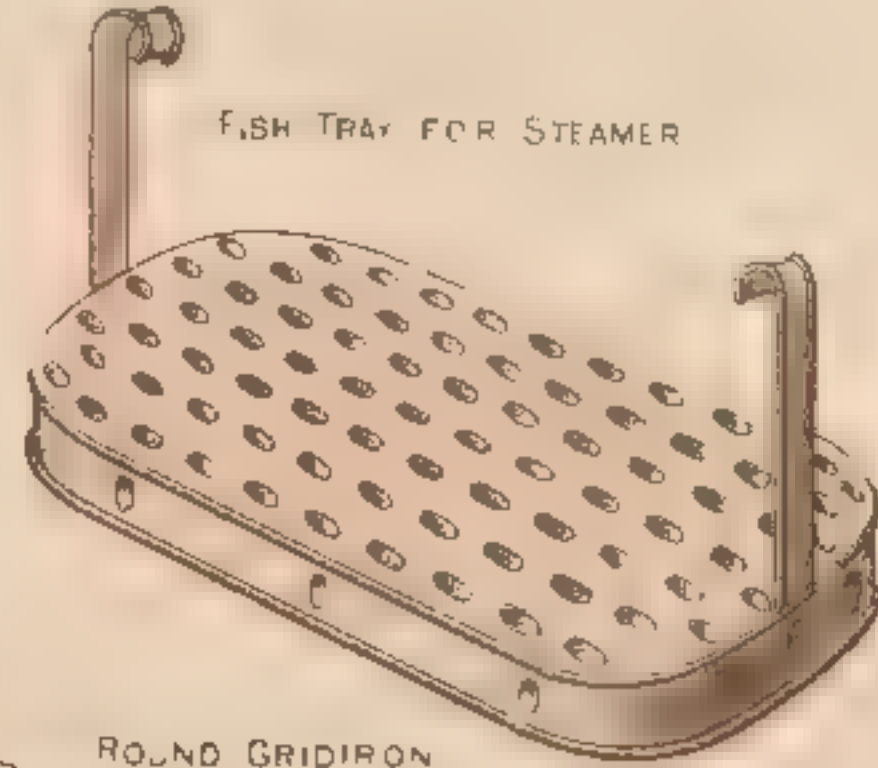
VEGETABLE TRAY FOR STEAMER WITH MOVEABLE DIVISIONS.



SIZES OF STEAMER
 NO 1 1'4 1/2" x 0 1/2" x 1'2" DEEP
 NO 2 1'6" x 1'0" x 1'4"
 NO 3 1'8" x 1'0" x 1'6"
 NO 4 1'10" x 1'3" x 1'8"



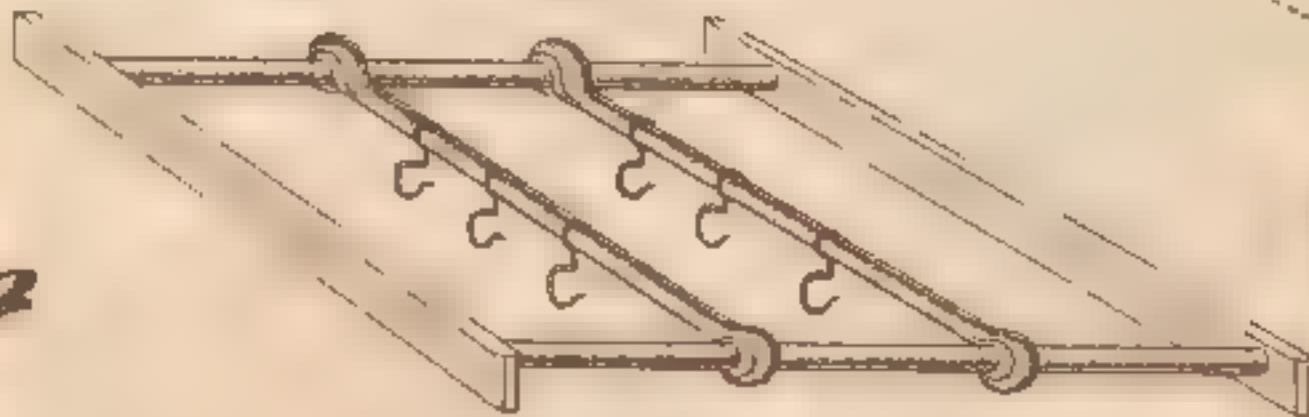
FISH TRAY FOR STEAMER



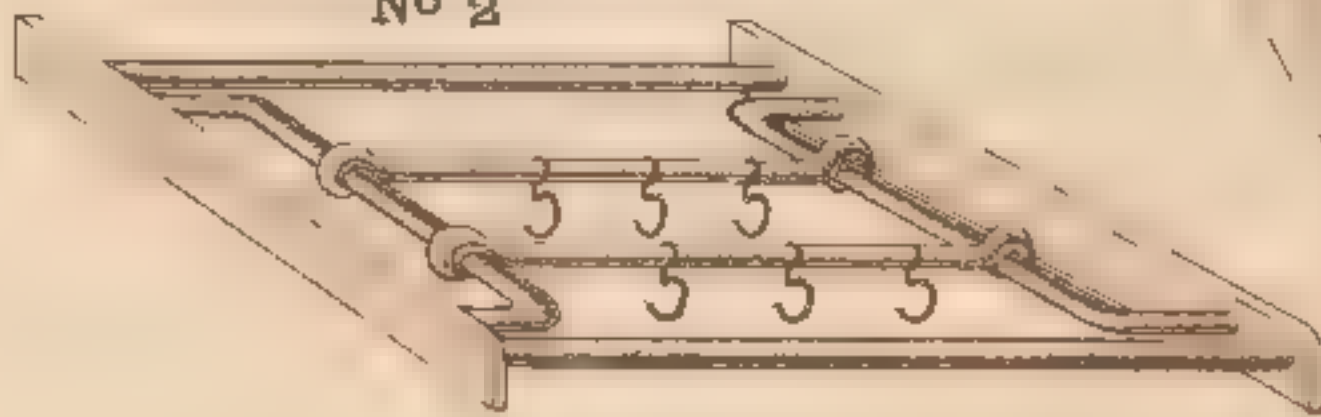
RANGE KETTLE WITH COPPER WELL & BOTTOM



GAME RACK NO 1



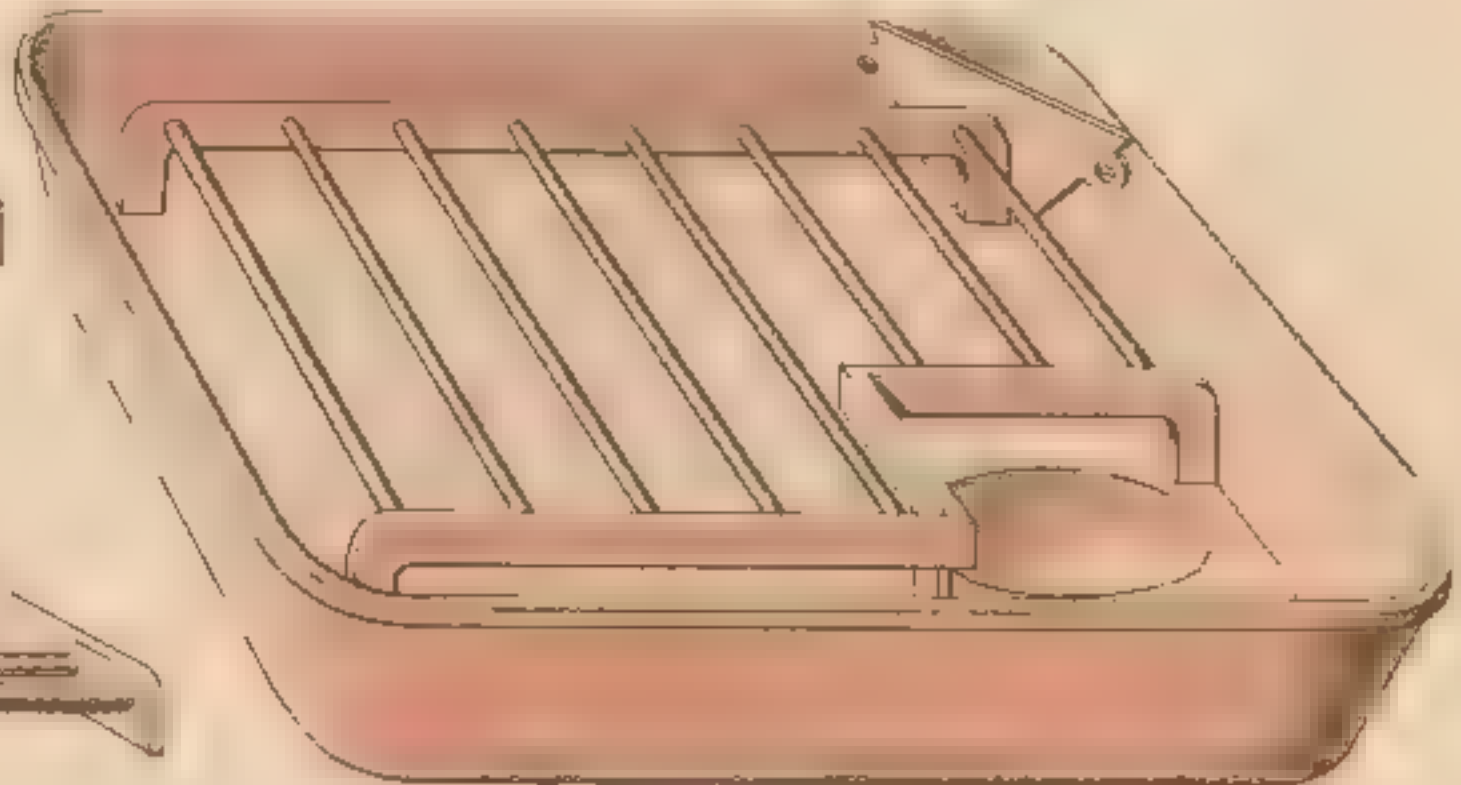
GAME RACK NO 2



ROUND GRIDIRON



DOUBLE DRIPPING PAN AND MEAT STAND



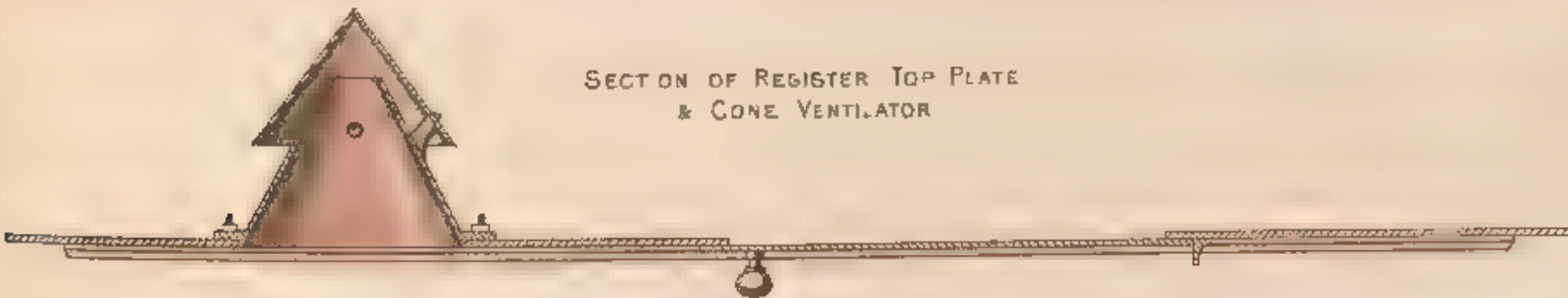
REGISTER TOP PLATE



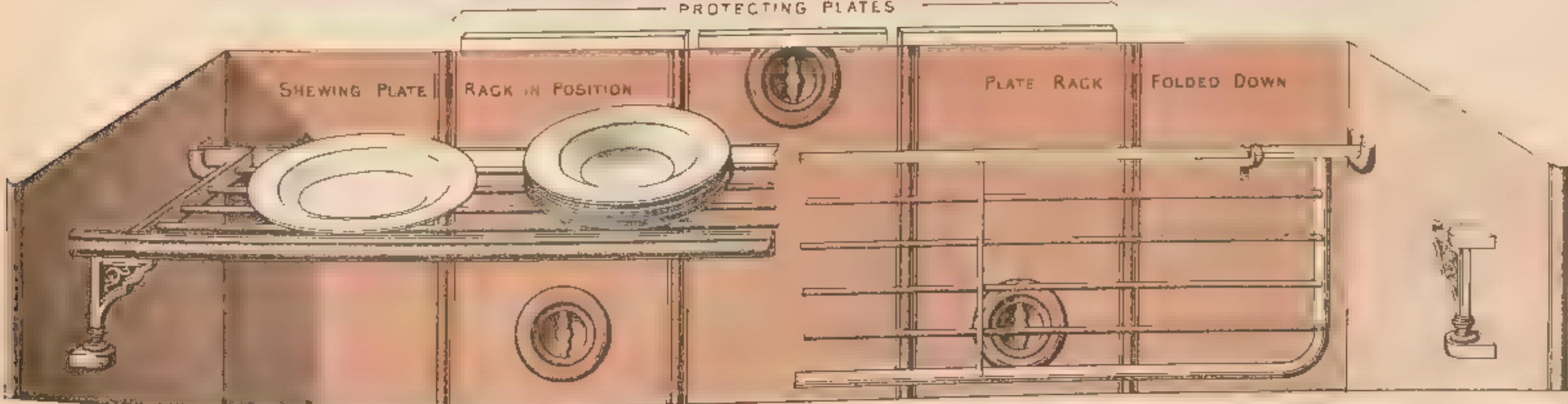
CONE VENTILATOR FOR RANGES



SECTION OF REGISTER TOP PLATE & CONE VENTILATOR



PROTECTING PLATES



VENTILATORS OR REGISTER PLATES FOR CLOSE FIRE RANGES &c

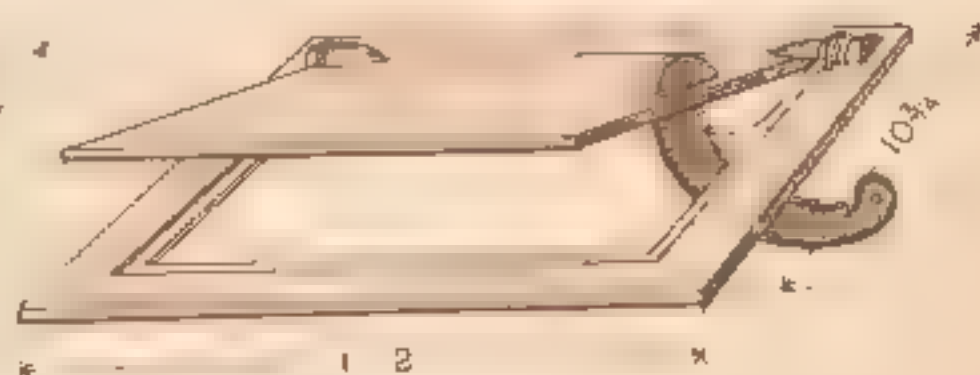
NO 9 SLIDING IN 3 PIECES



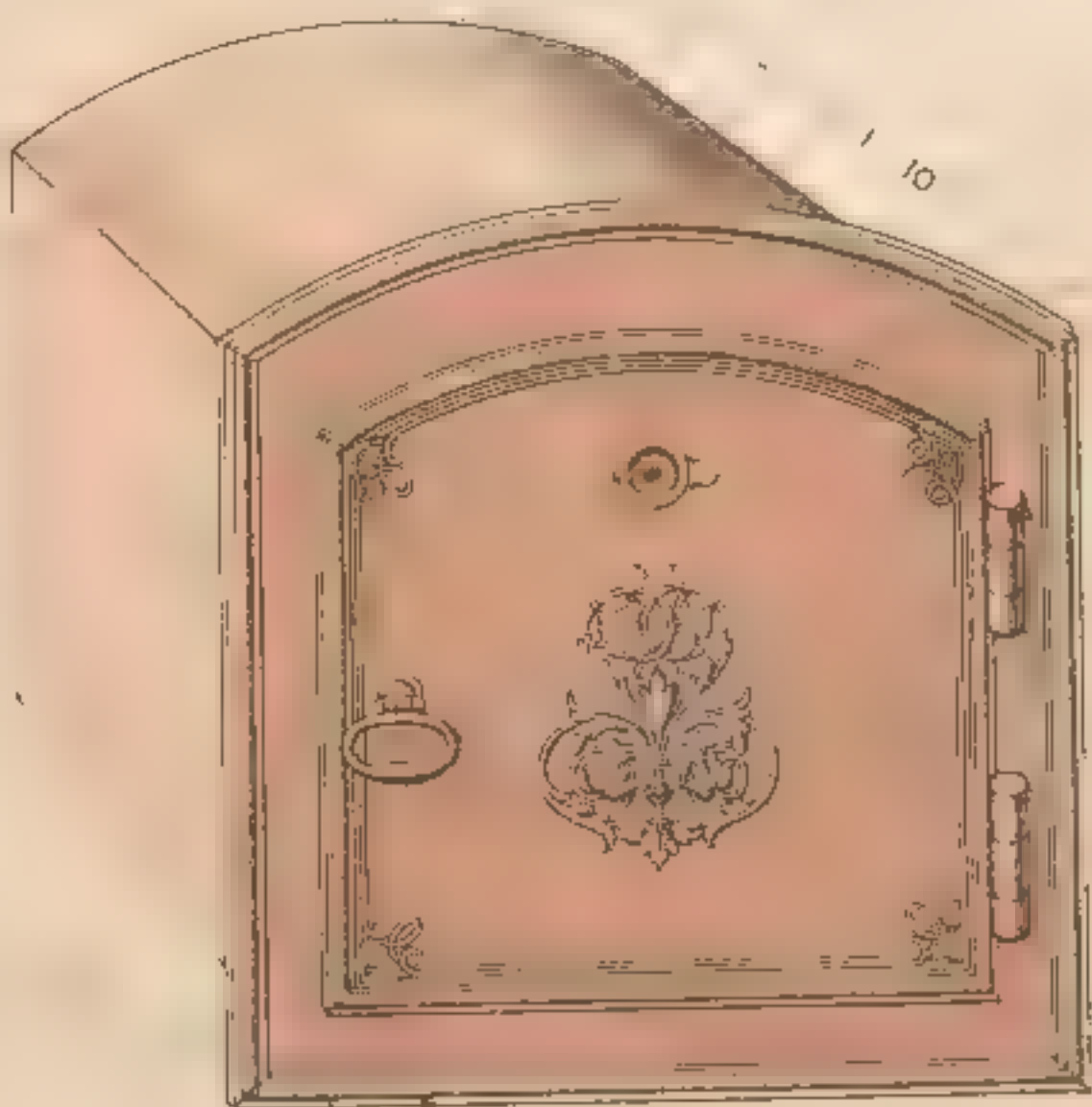
NO 10 LIFTING



NO 12



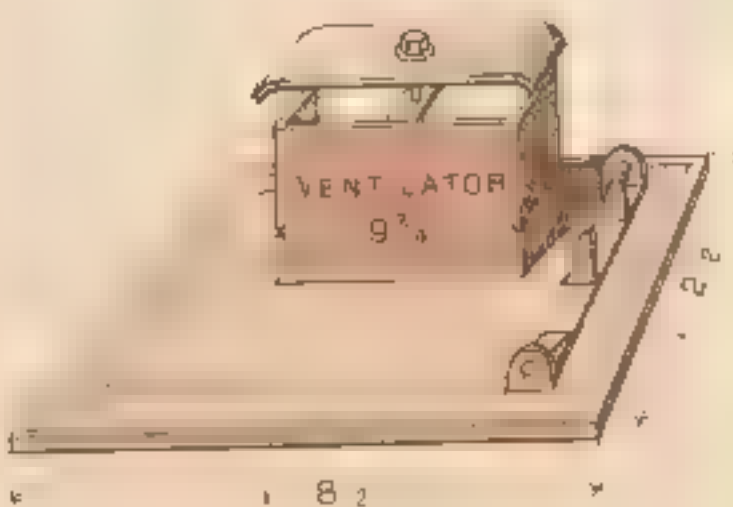
NO 1 CAMBRIAN OVEN



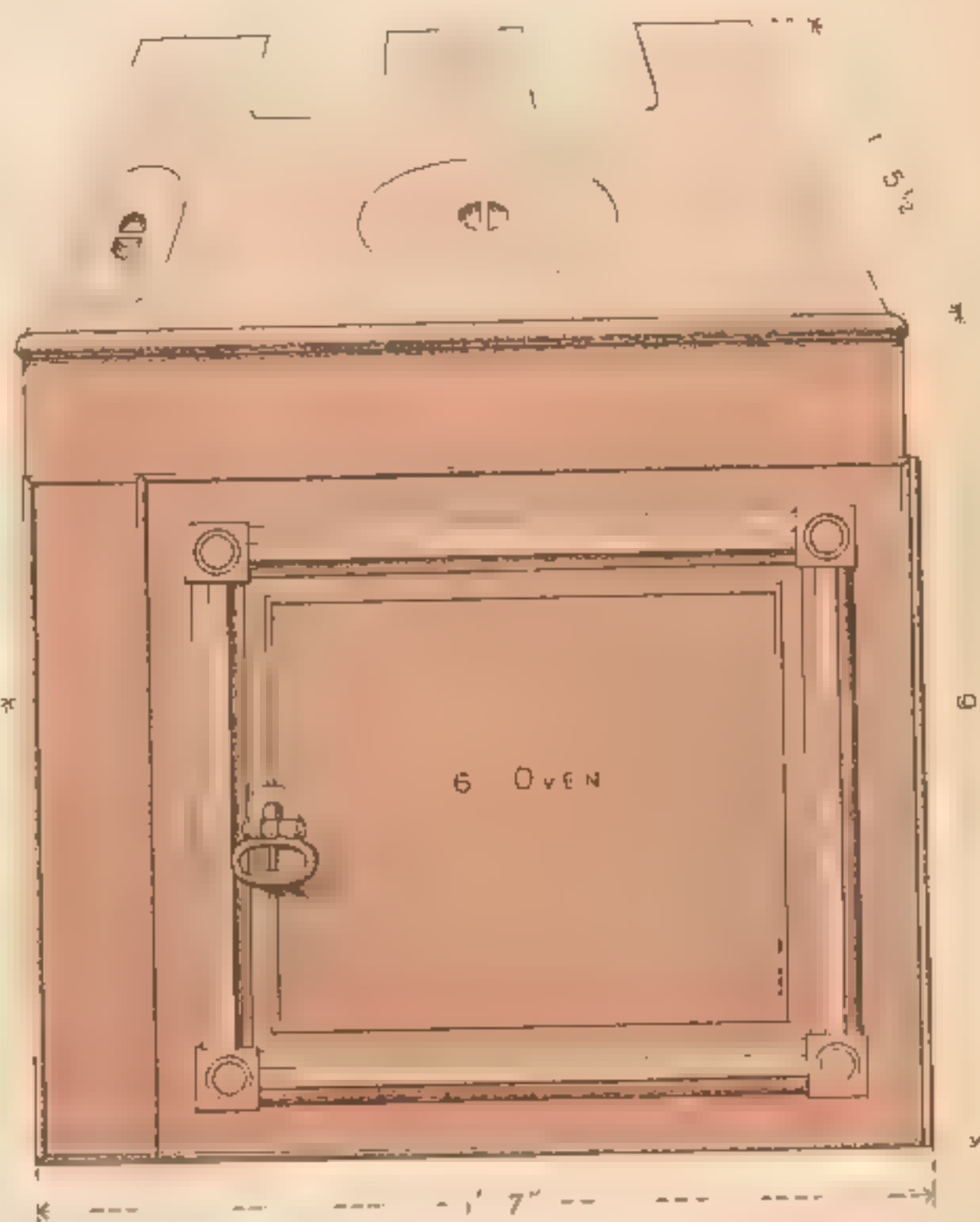
NO 13 SLIDING



NO 14



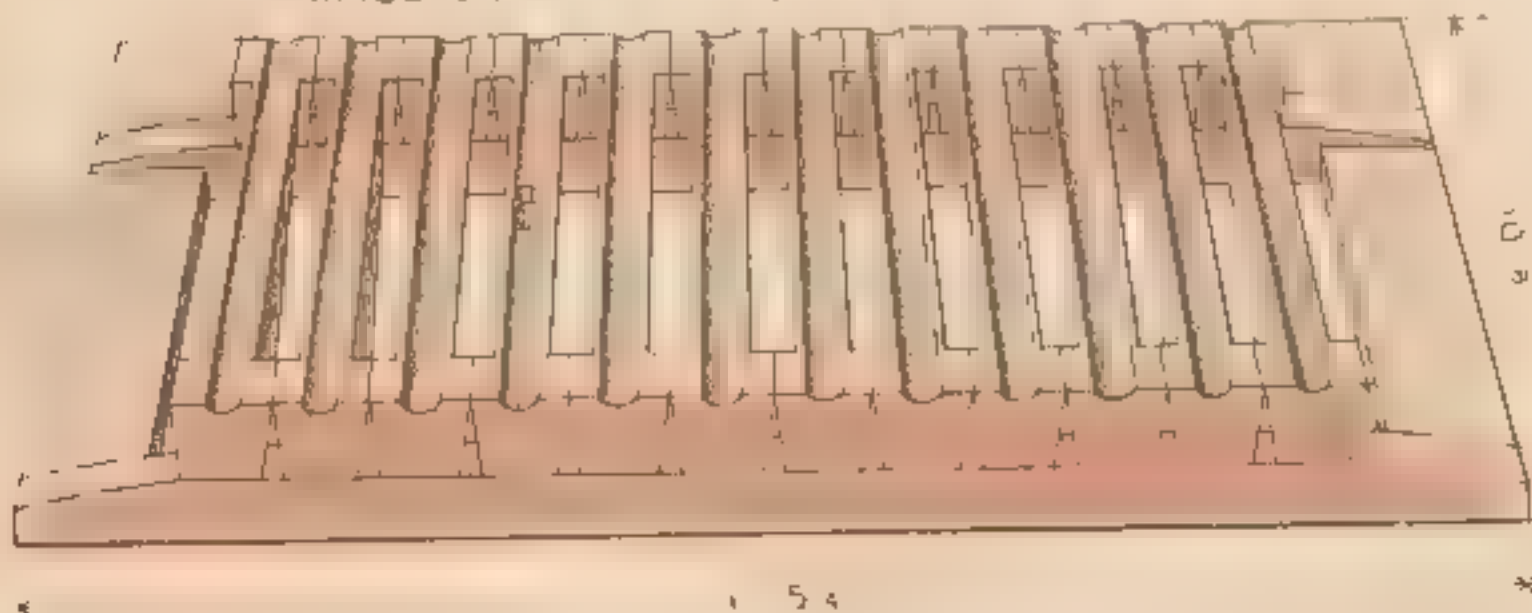
NO 2 SQUARE OVEN



SIZES OF OVENS

WIDTH OF FRONT	HEIGHT	DEPTH FROM FRONT TO BACK
1' 2"	1' 7"	8"
1' 3"	1' 8"	9"
1' 4"	1' 9"	10"

RANGE BOTTOM GRATE, WITH FURNACE BARS



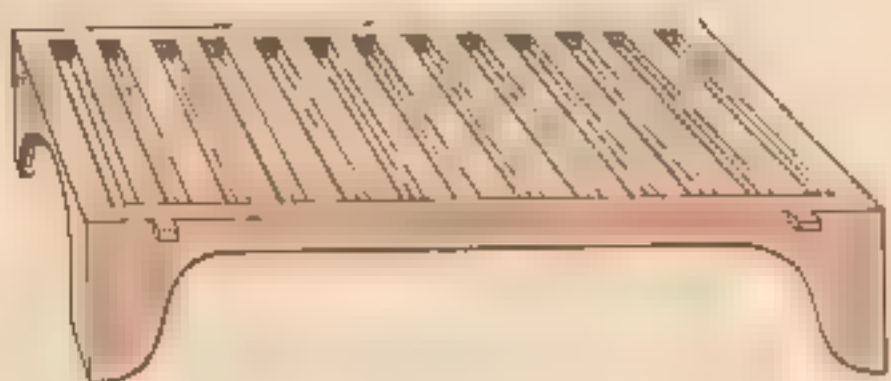
HEAVY RANGE BOTTOM GRATE



RANGE BOTTOM GRATE & FRAME



FALSE BOTTOM GRATE



GRILLING FIRE BOX



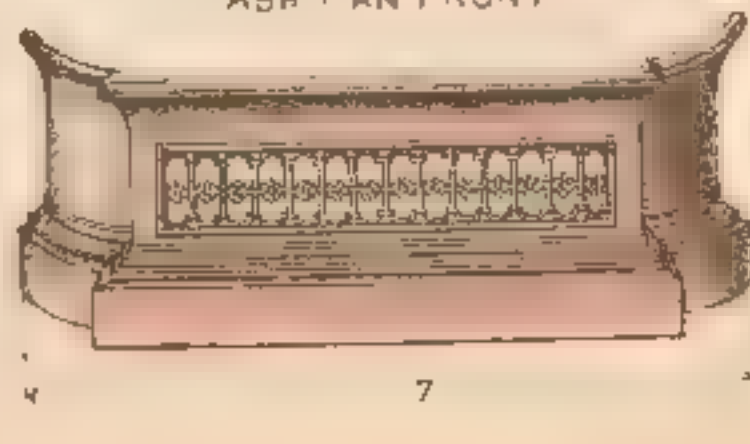
NO 1
ASH PAN FRONT



NO 2
ASH PAN FRONT

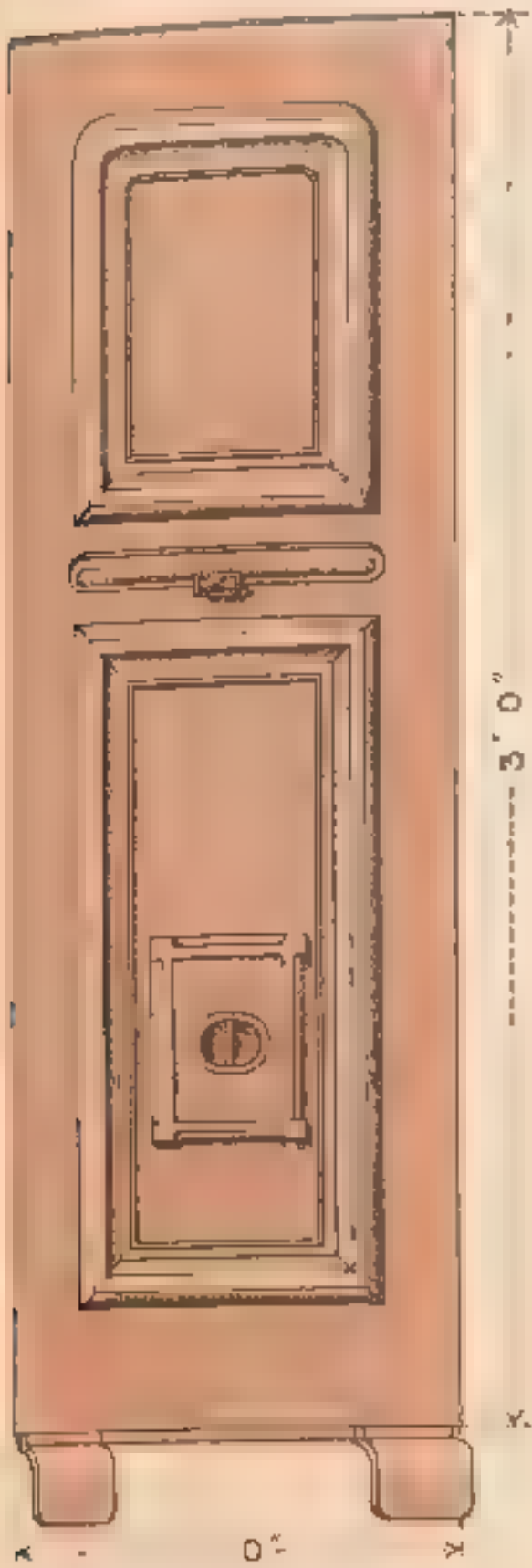


NO 3
ASH PAN FRONT

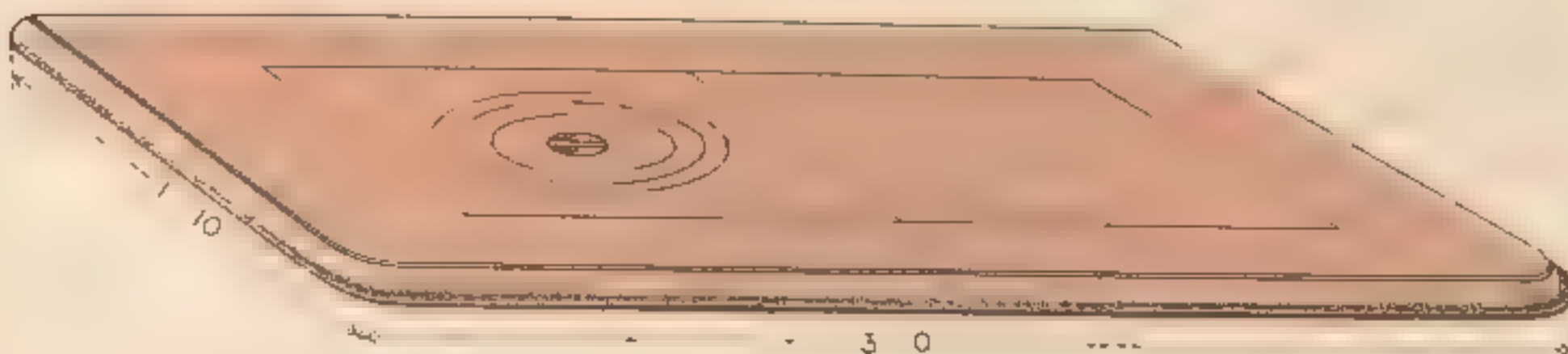


HOT PLATES &c

LONG FLUE PLATE

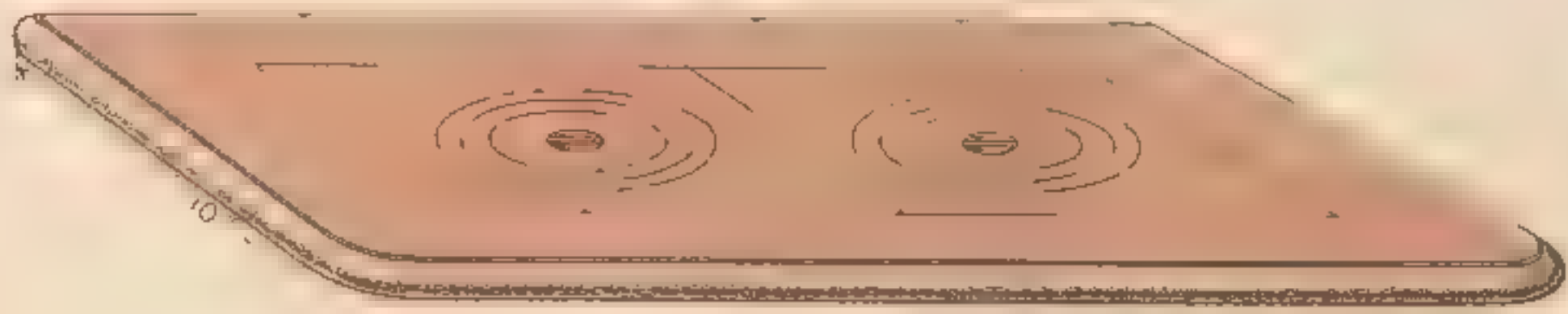


NO 1 HOT PLATE



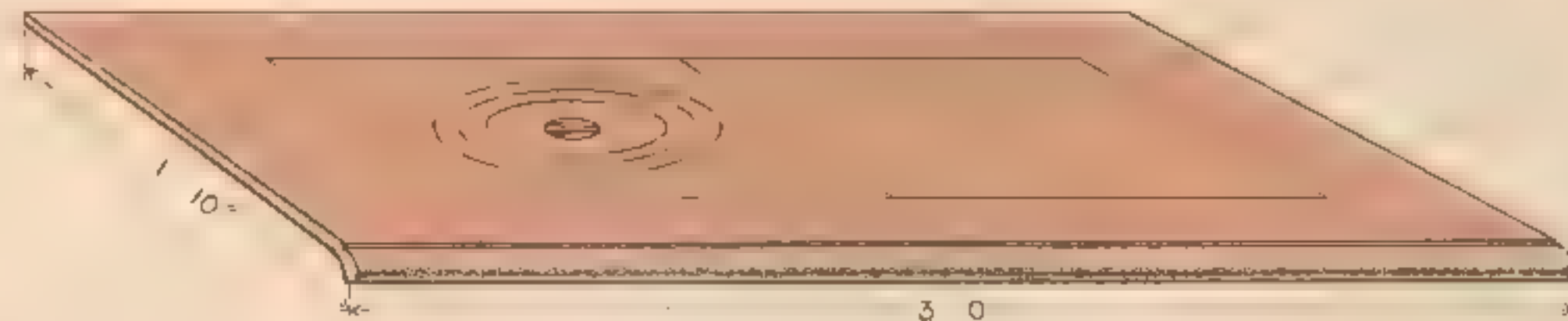
SIZES 3' 0" & 3' 6" x 1' 0" 4' 0" 4' 6" & 5' 0" x 2' 0"
OTHER SIZES TO ORDER

NO 2 HOT PLATE



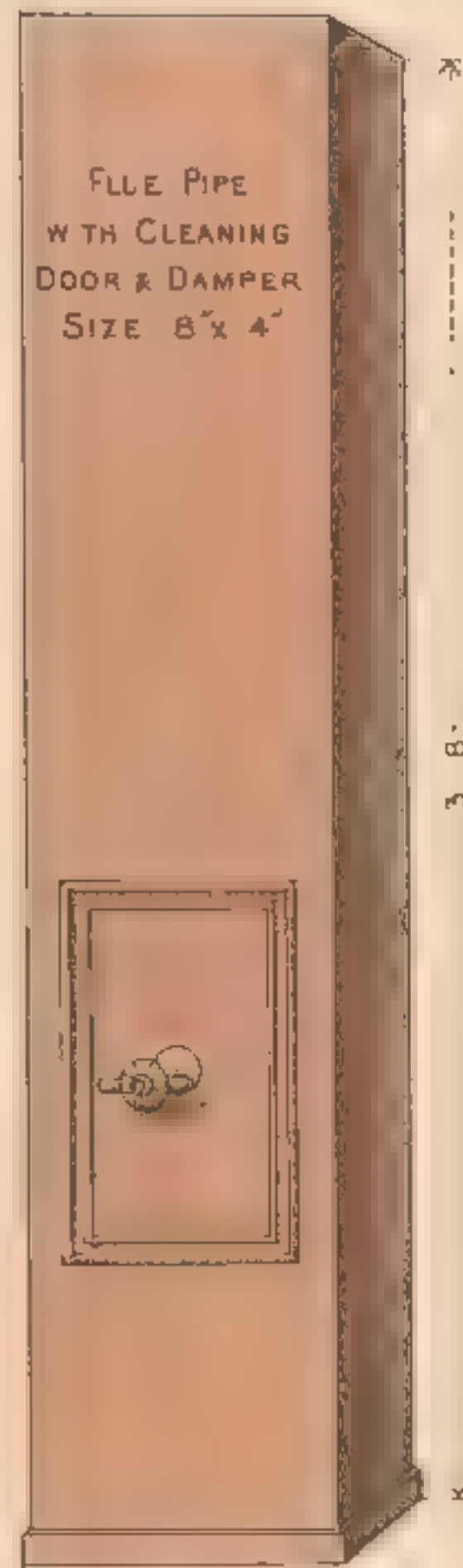
SIZES 3' 0" & 3' 6" x 1' 0" 4' 0" 4' 6" & 5' 0" x 2' 0"
OTHER SIZES TO ORDER

NO 3 HOT PLATE ANY WIDTH



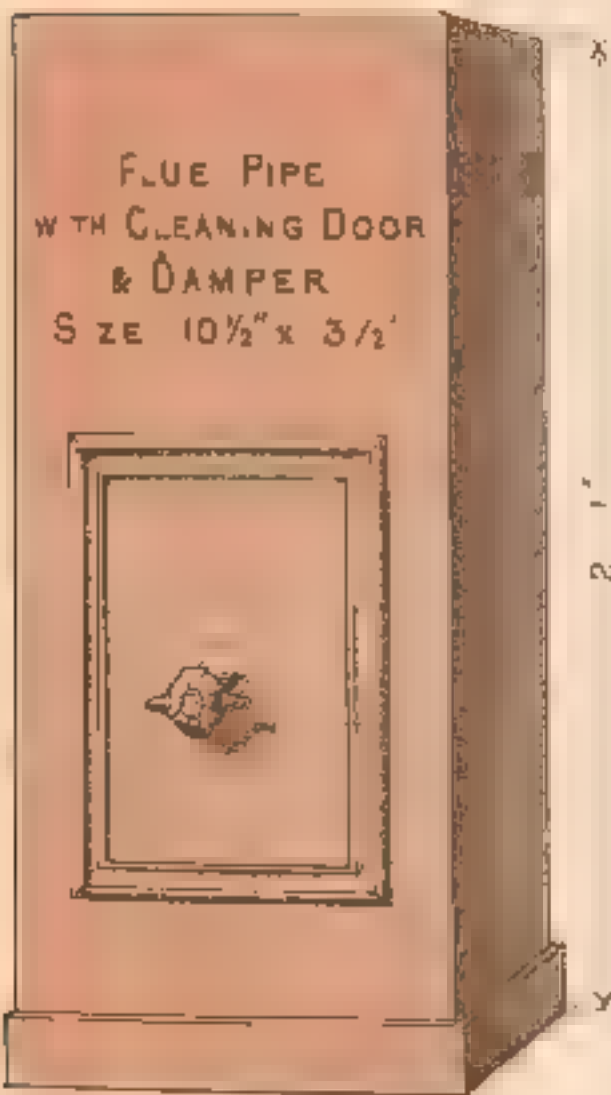
OTHER SIZES TO ORDER

NO 1



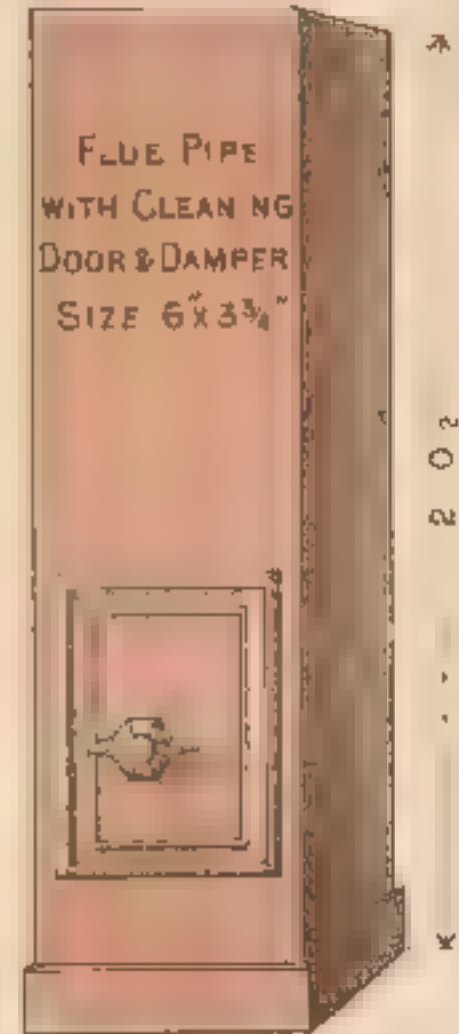
FLUE PIPE
WITH CLEANING
DOOR & DAMPER
SIZE 8" x 4"

NO 2



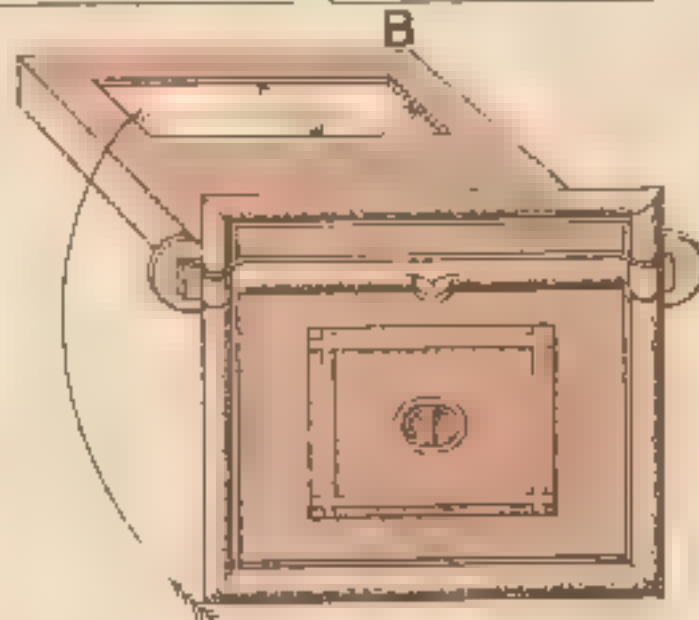
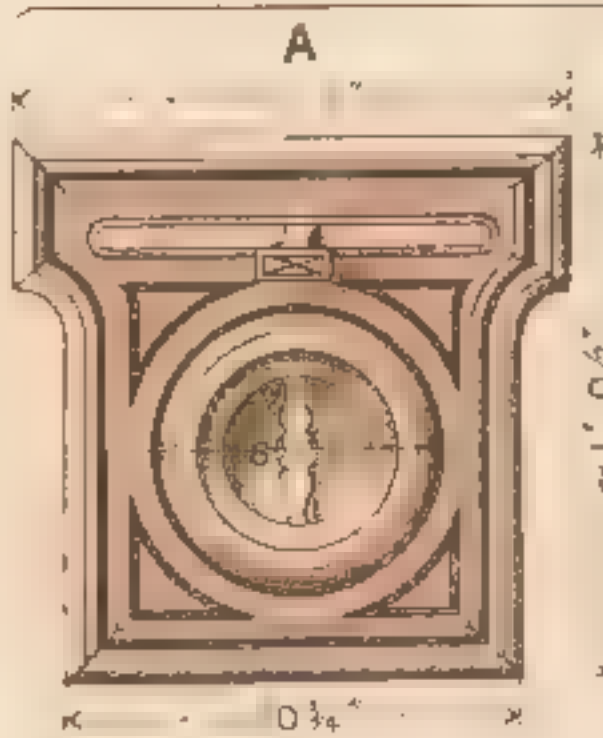
FLUE PIPE
WITH CLEANING
DOOR & DAMPER
SIZE 10 1/2" x 3 1/2"

NO 3

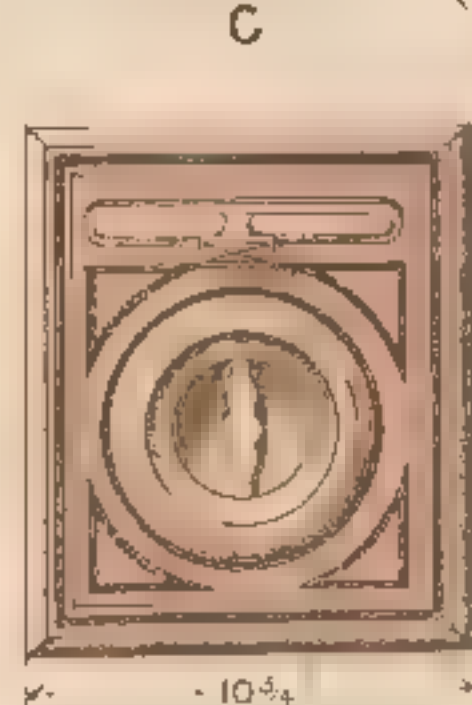


FLUE PIPE
WITH CLEANING
DOOR & DAMPER
SIZE 6" x 3 1/4"

CLEANING DOORS, DAMPERS & FRAMES

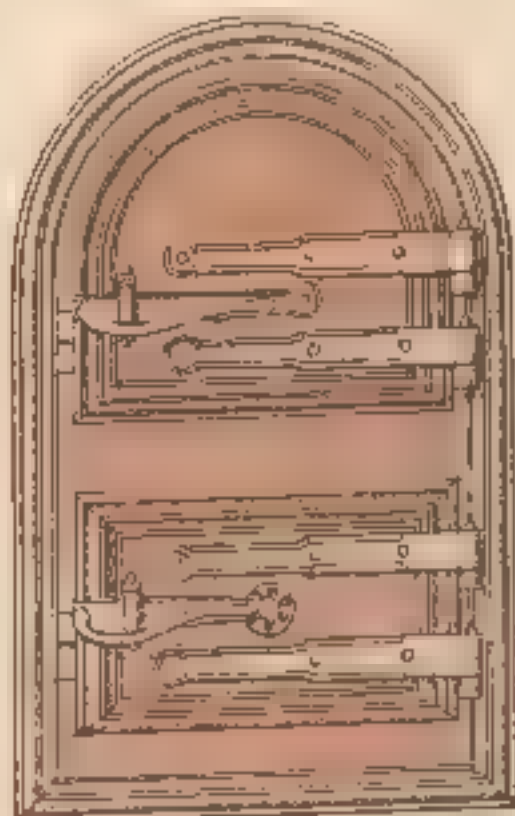


SIZES OF OPENING
6" x 4 1/2"
7 1/2" x 4 1/2"
9" x 4 1/2"



NO 278

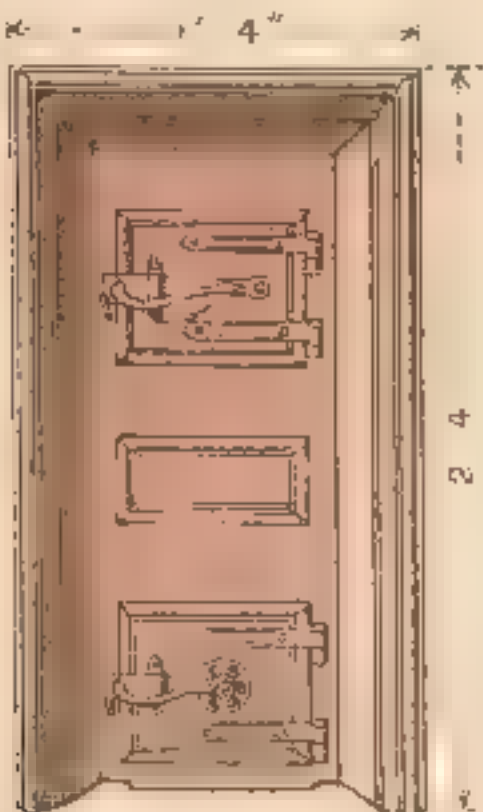
DOUBLE DOOR & FRAME FLUSH
ARCHED TOP



SIZES
2' x 2' 2' x 9" NS
4' x 2' 4' x 11"
6' x 2' 6' x 11"
8' x 2' 8' x 13"

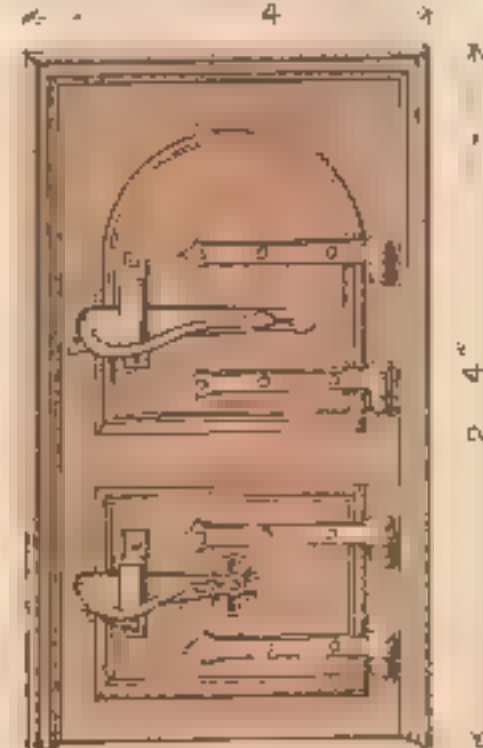
NO 280

RECESSED FURNACE FRONT & DOORS



NO 277

DOUBLE DOOR & FRAME



COOKING PLATES

No 1



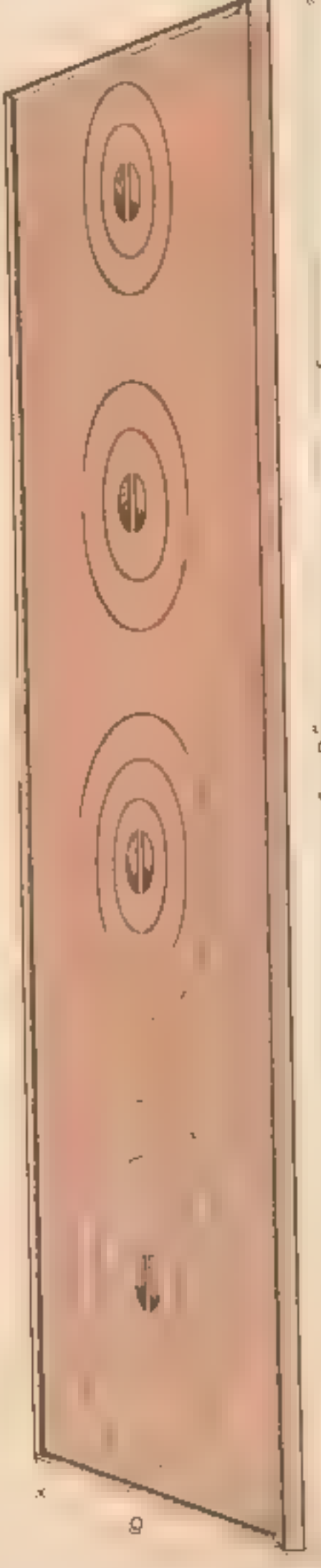
30

No 4
IN TWO PIECES



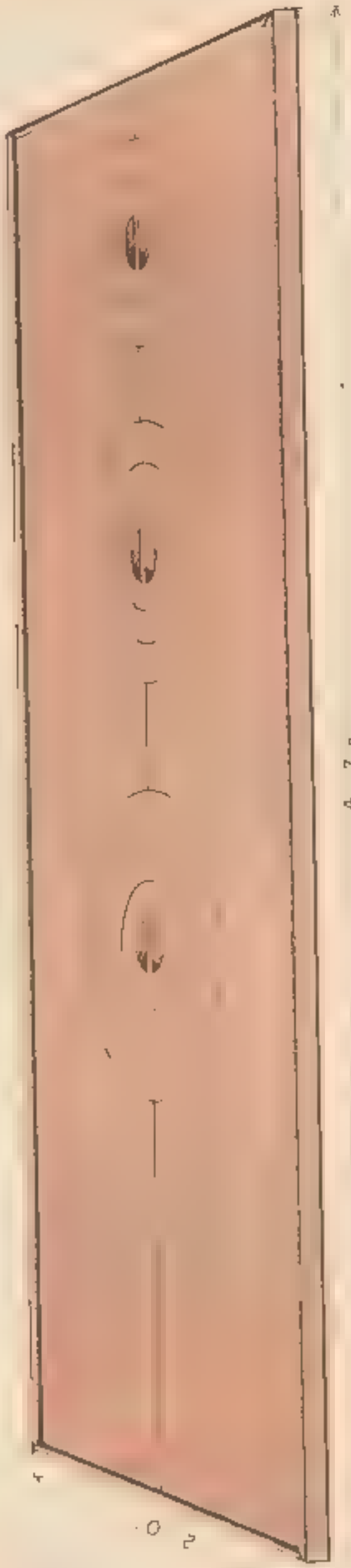
54 1/2

No 2



40

No 3
IN TWO PIECES



47 1/2

FURNACE DOOR C



SIZES OF OPENING 6 7 8 9 10 12 14

No 292

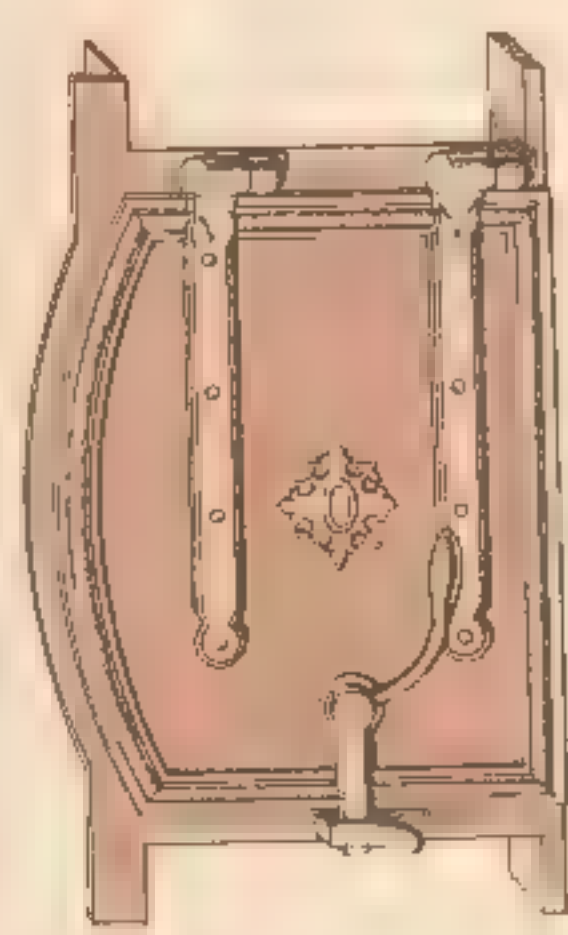
QUICK DRAUGHT



14 TO 30

No 289

FURNACE DOOR



SIZES
2 3 4 5 6 8 20 22 & 24
RIGHT OR LEFT HAND

No 291

SLOW DRAUGHT



14 TO 30

No 293

DEAD PLATE



ANY SIZE TO ORDER

No 295

CHECKED DEAD PLATE



ANY SIZE TO ORDER

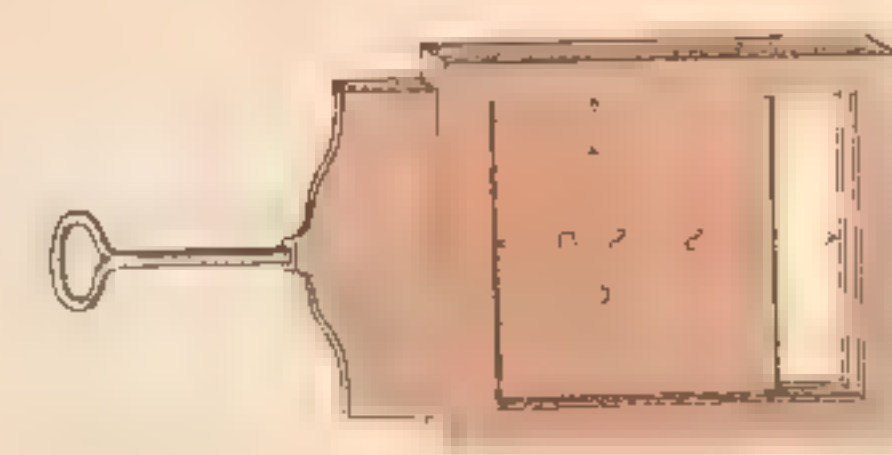
No 294

BEARER



ANY SIZE TO ORDER

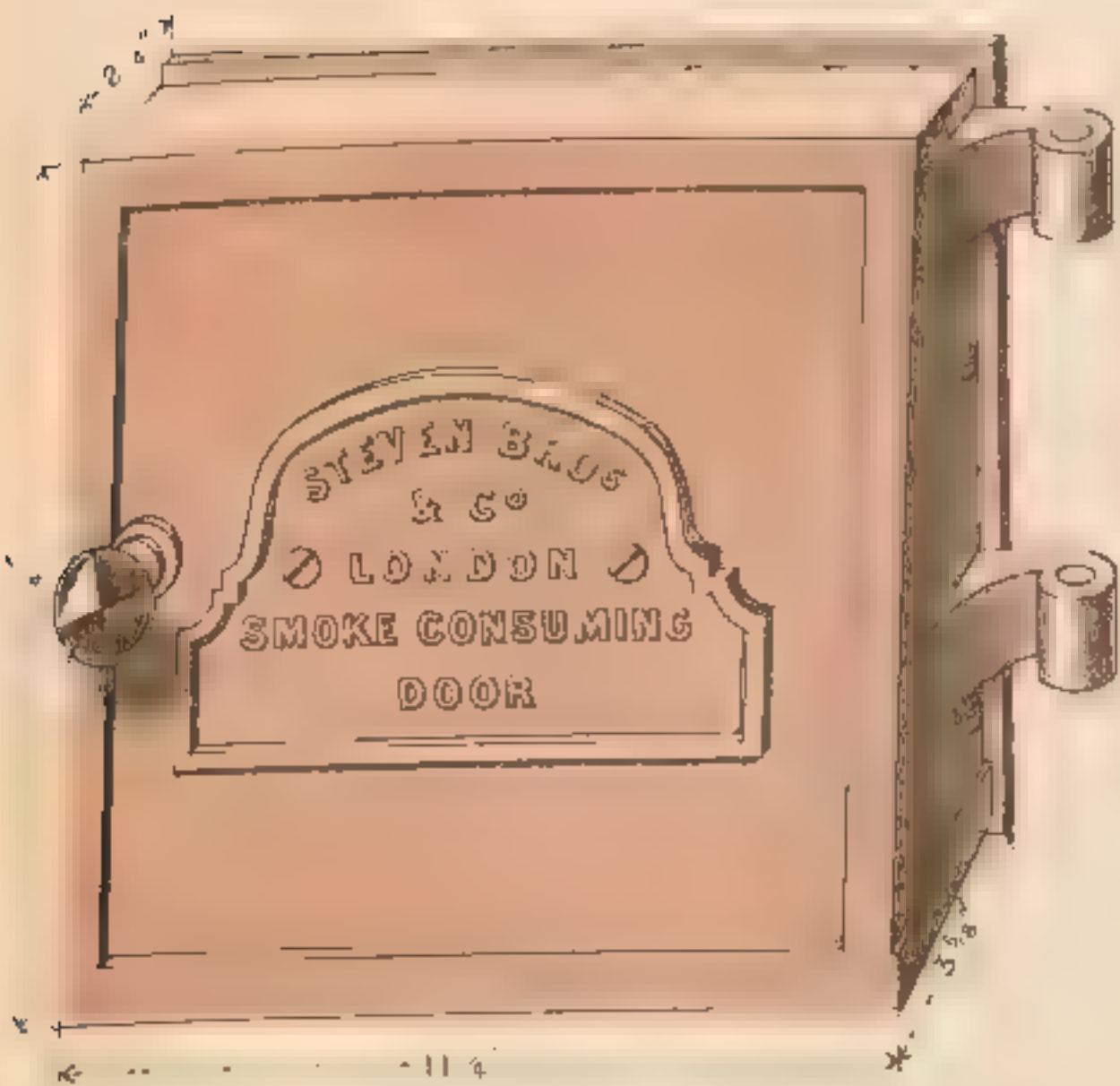
No 319



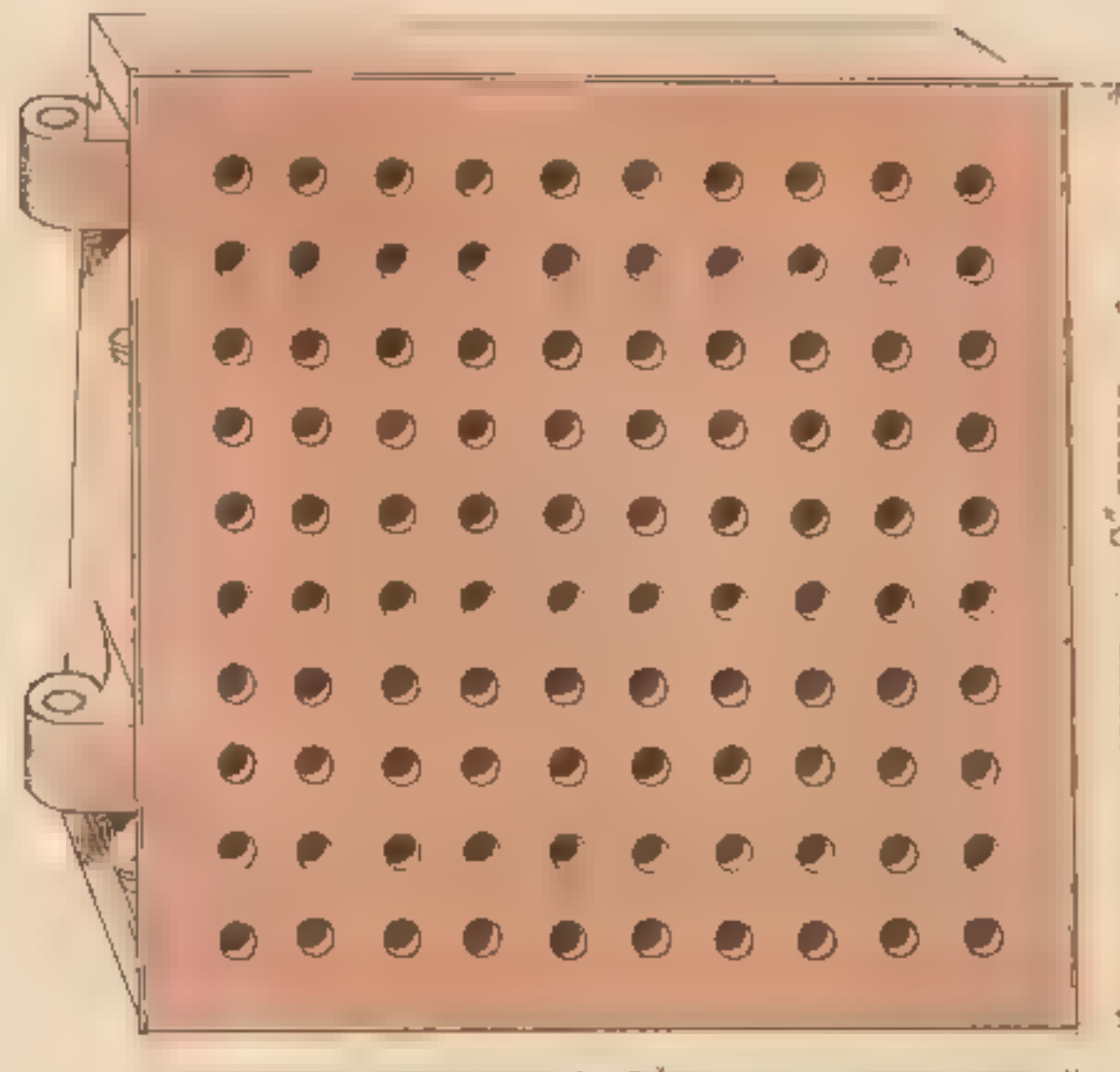
0 4 2
3 x 9
6 x 20

SMOKE CONSUMING DOOR

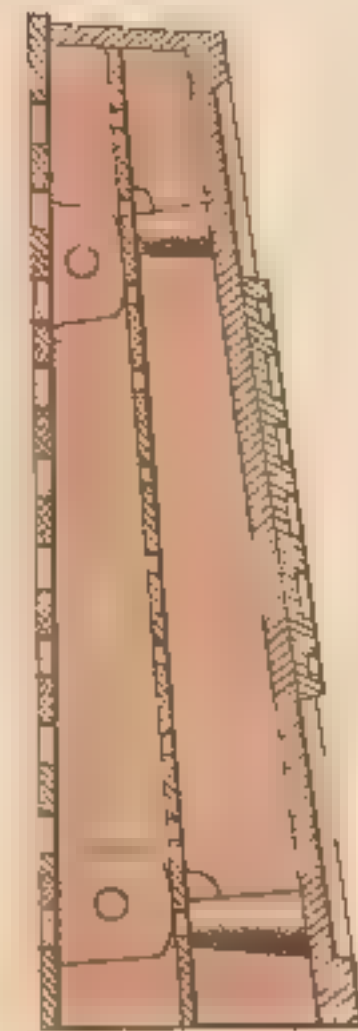
CAN BE FITTED TO ANY OF OUR KITCHENERS.



FRONT VIEW

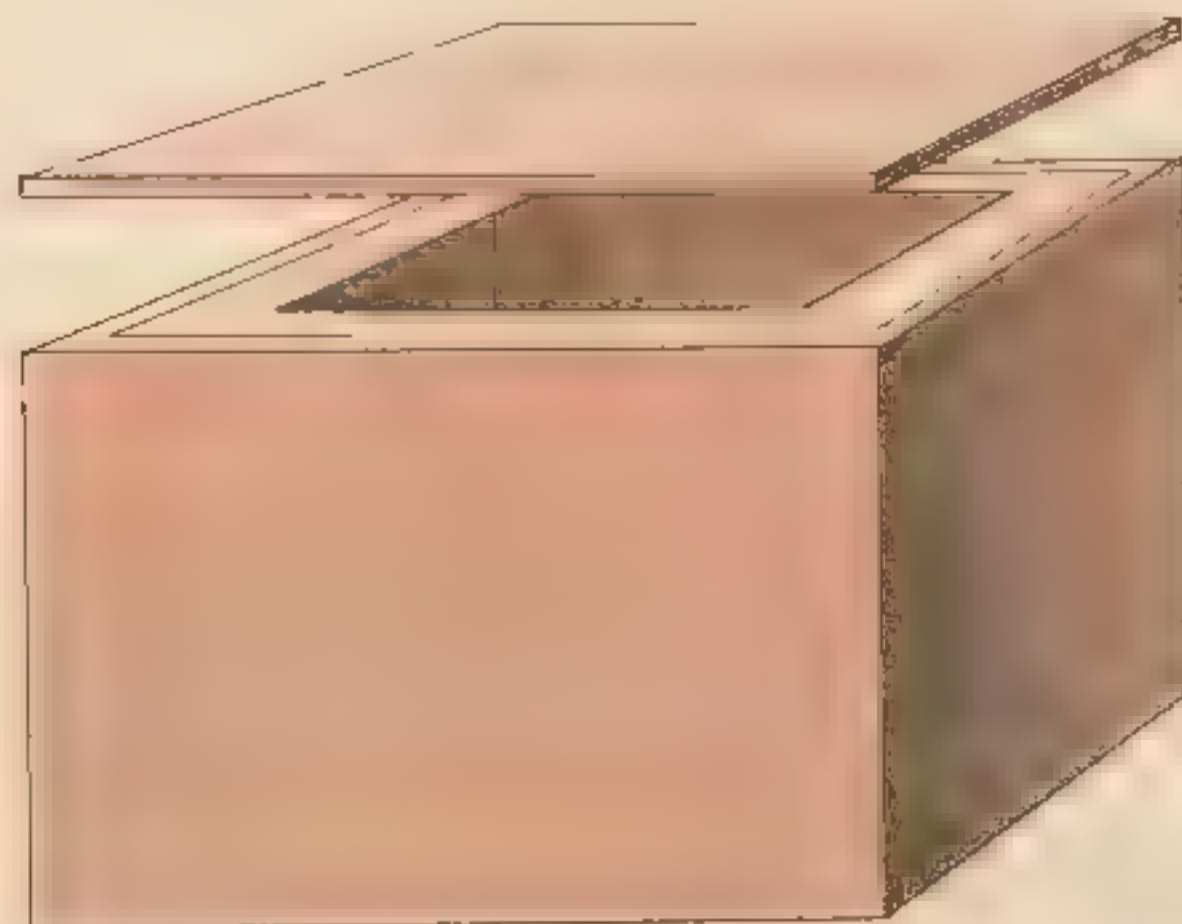
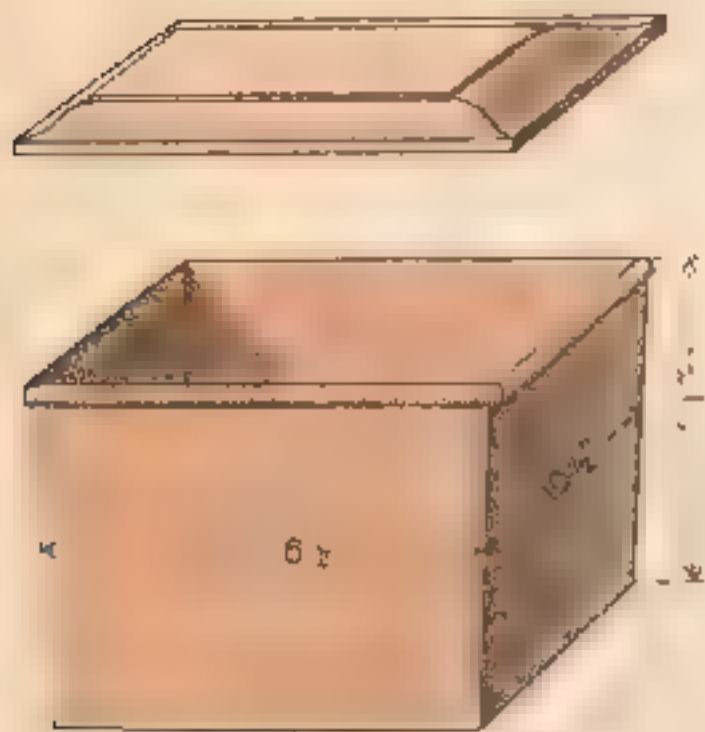
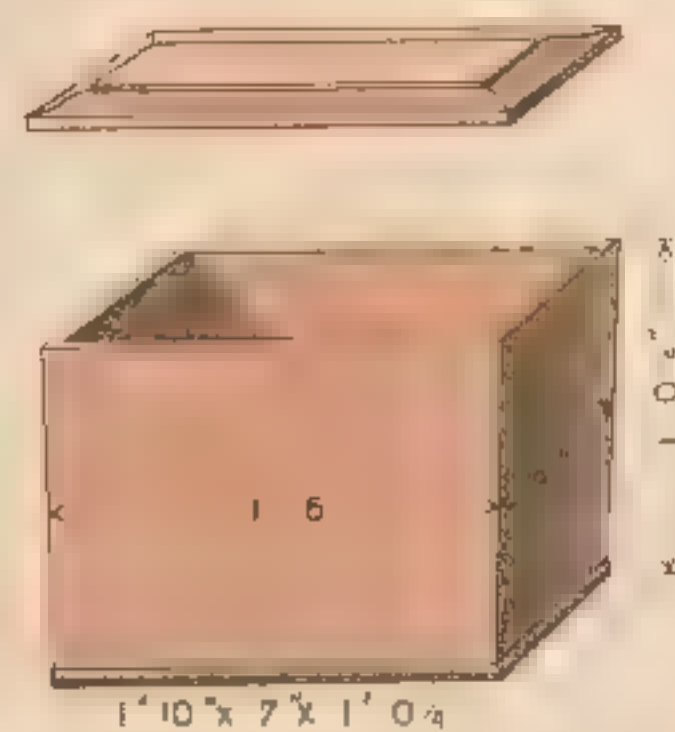


BACK VIEW

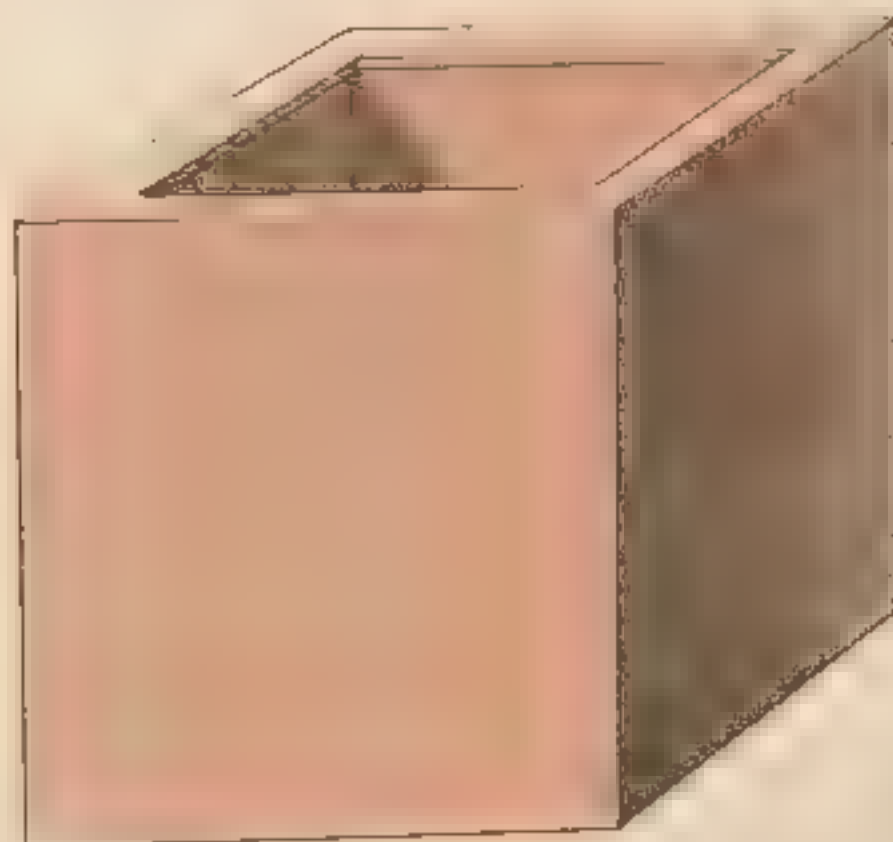


CROSS SECTION

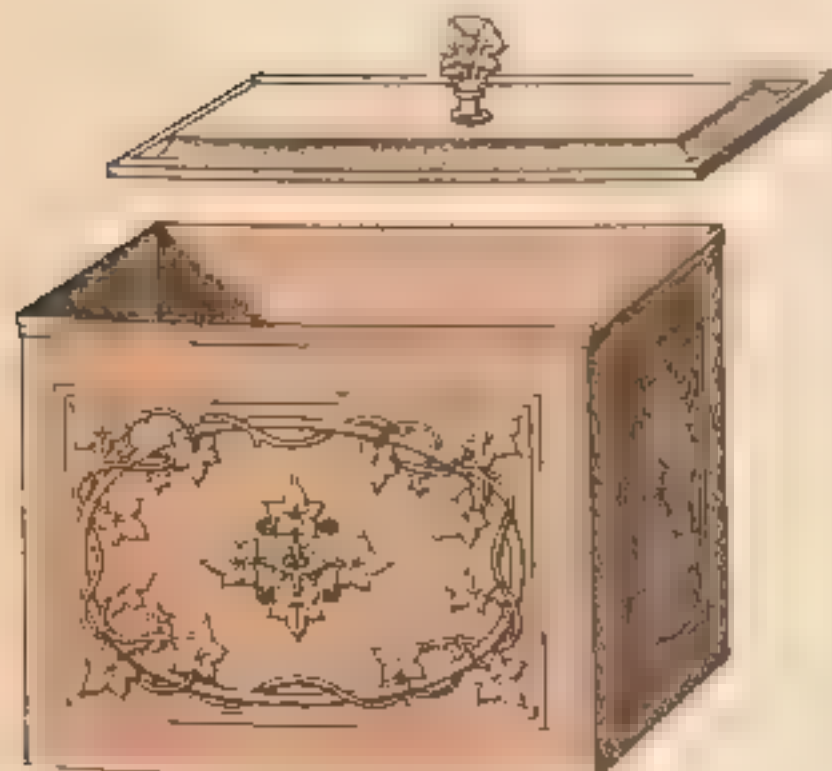
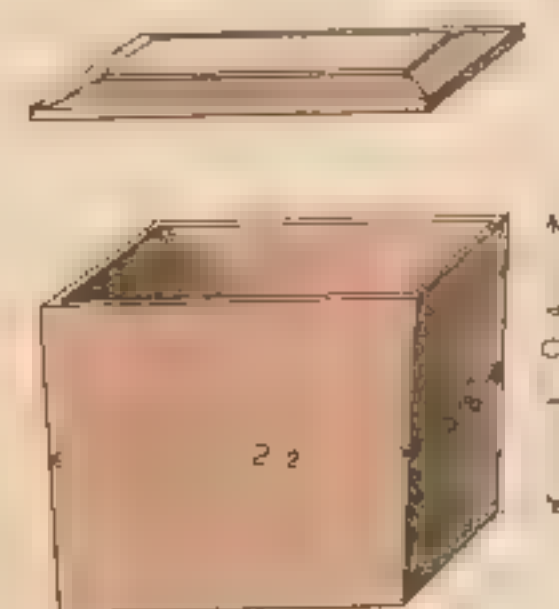
FLOAT STONE SUPPLY CISTERN

No 258
SUPPLY CISTERNSIZES 14" x 10" x 18" DEEP
8" x 14" x 18" "No 261
SUPPLY CISTERN

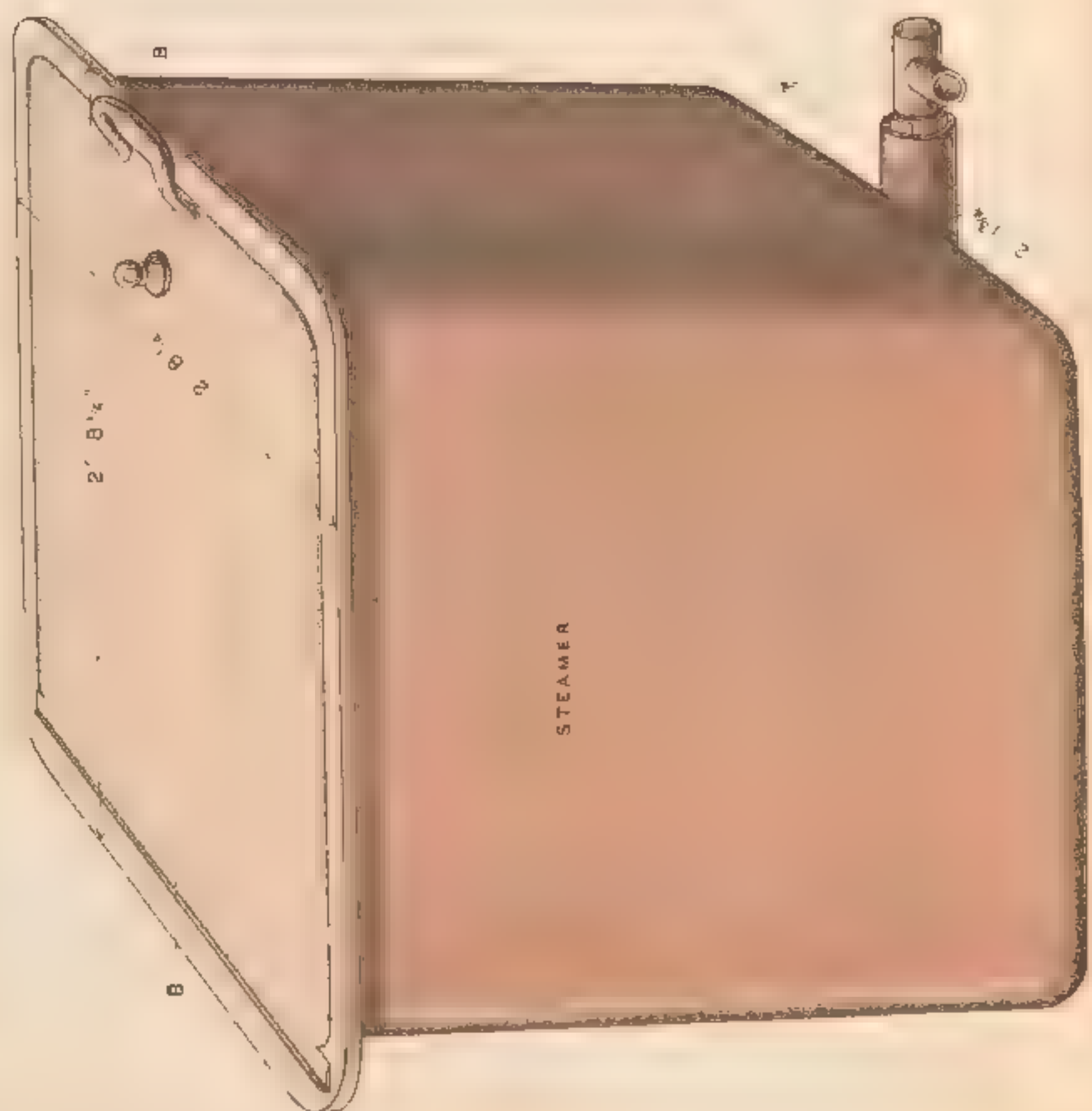
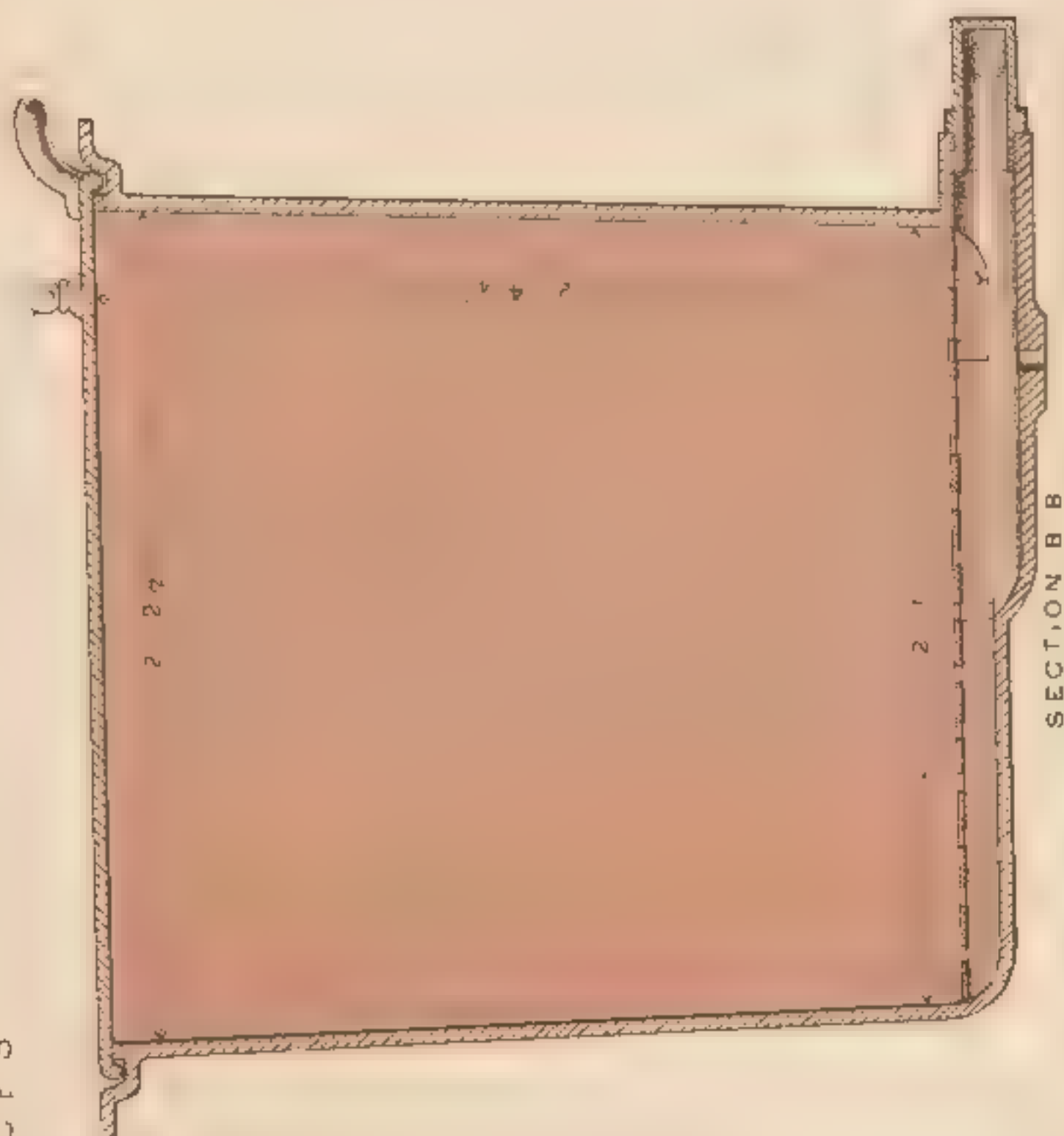
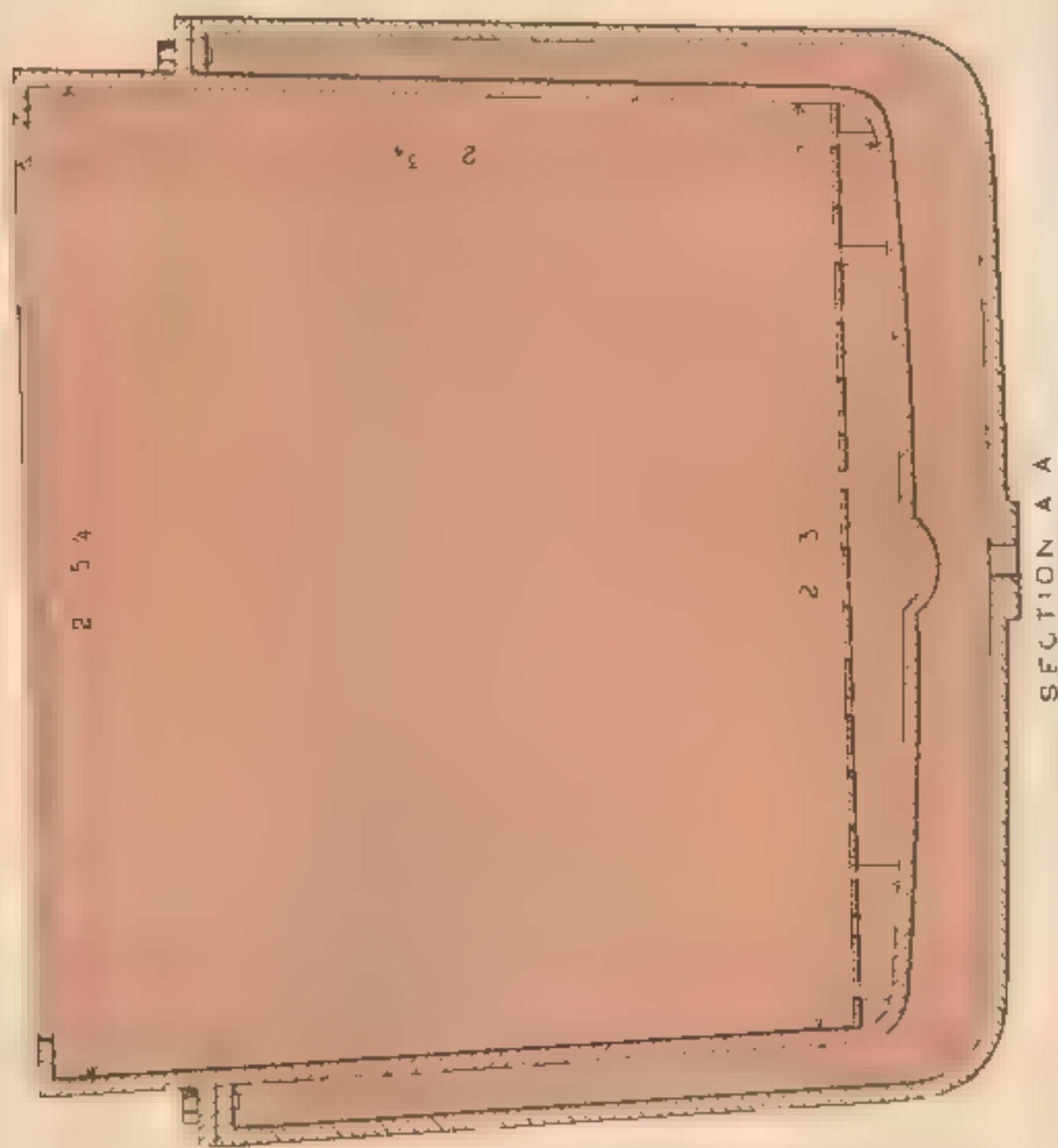
1' 10" x 7" x 1' 0 1/4"

No 260
HOT WATER CISTERN

LONG	WIDE	DEEP	LONG	WIDE	DEEP	LONG	WIDE	DEEP
16"	8"	22"	20"	8 1/2"	14"	24"	8"	33"
16"	16"	16"	20"	9"	20"	30"	2"	22"
18"	6 3/4"	16"	21"	8"	26"	30"	24"	24"
18"	9"	18"	21"	2"	8"	36"	24"	24"
18"	8 1/2"	22"	24"	18"	18"	42"	24"	24"
18"	12"	18"	24"	18"	24"	48"	24"	24"
18"	2"	24"	24"	24"	24"	48"	30"	24"

No 259
SUPPLY CISTERN
SIZES 1' 0" x 7" x 1' 0" DEEP
1' 3" x 8" x 1' 3" "
1' 7" x 10" x 1' 4" "
2' 0" x 10" x 1' 6" "No 262
SUPPLY CISTERNSIZES 11 3/4" x 6" x 8 1/8" DEEP
" 11 1/2" x 6" x 1 3/8" "
" 1' 2 1/2" x 6 1/8" x 1' 0 1/4" "
" 1' 3" x 6" x 9 1/2" "
" 1' 8" x 6 5/8" x 2 1/2" "
" 1' 7" x 1" x " "

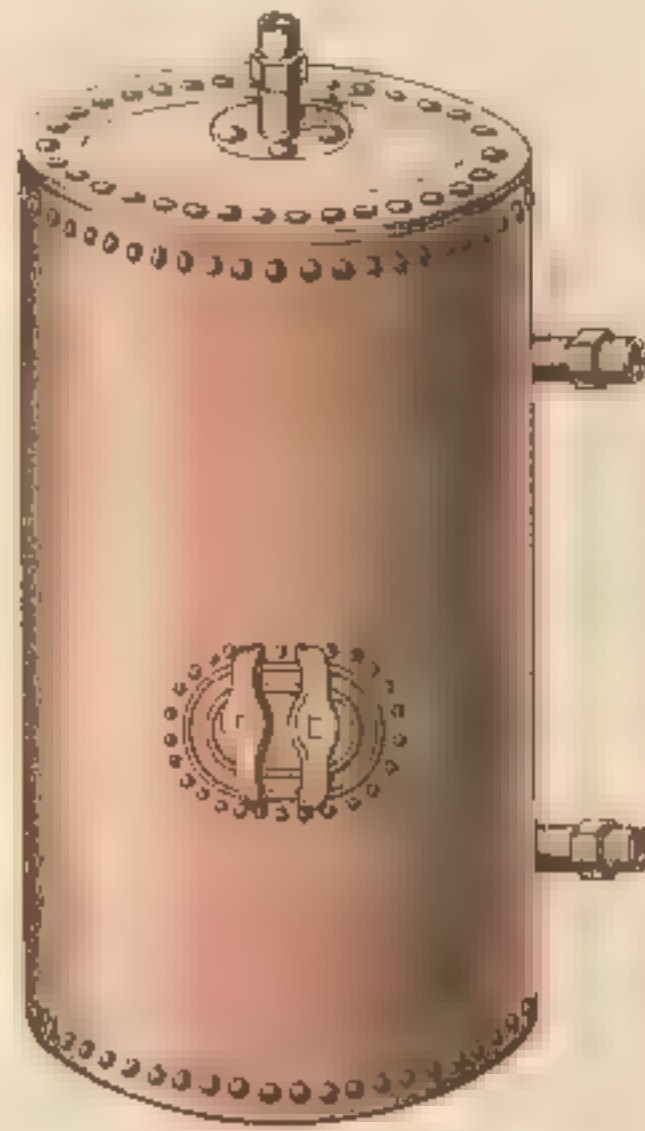
WORKING APPLICATIONS
BOILERS



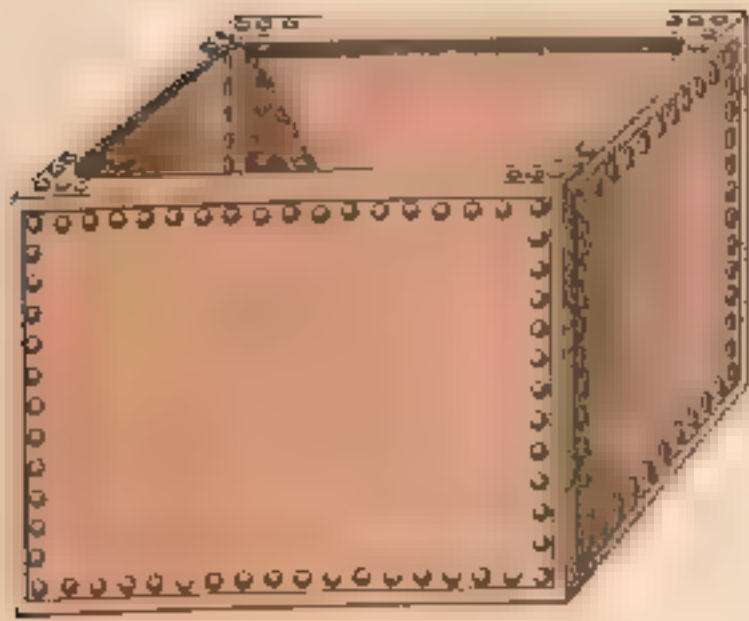
IMPROVED HOT WATER APPLIANCES

GALVANIZED WROUGHT IRON CIRCULATING CYLINDERS & TANKS & OPEN TOP CISTERNS

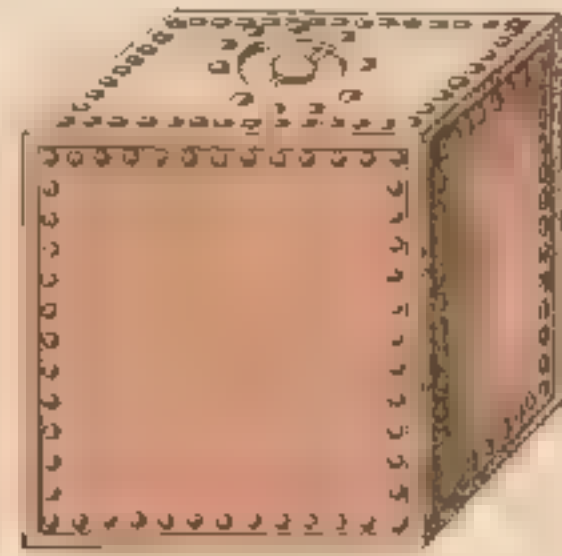
Nº 1 CIRCULATING CYLINDER TANK



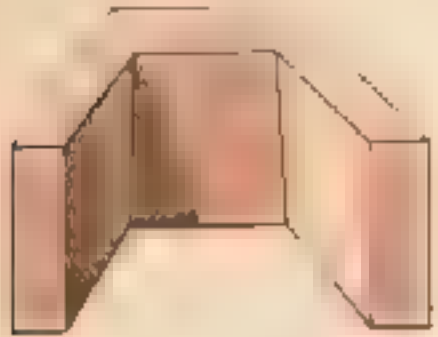
Nº 2 CISTERN



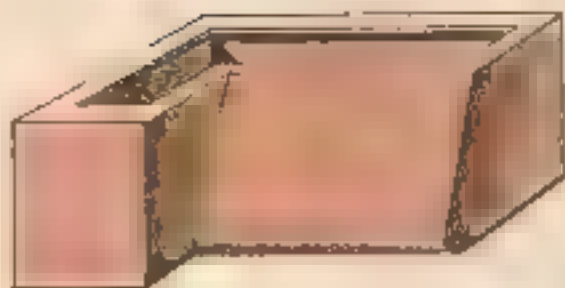
Nº 3 TANK



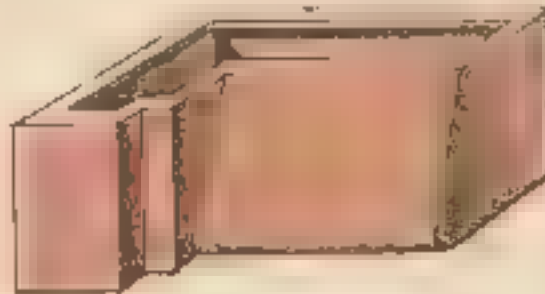
WROUGHT IRON WELDED KITCHEN RANGE BOILERS

Nº 4
REGISTER BACK BOILER

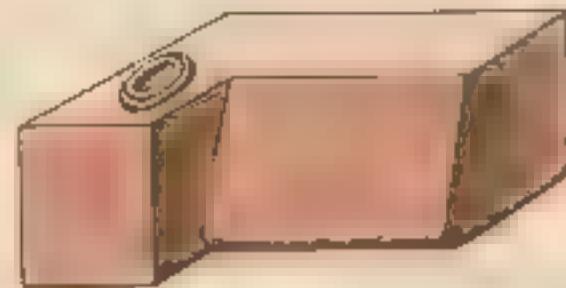
Nº 5



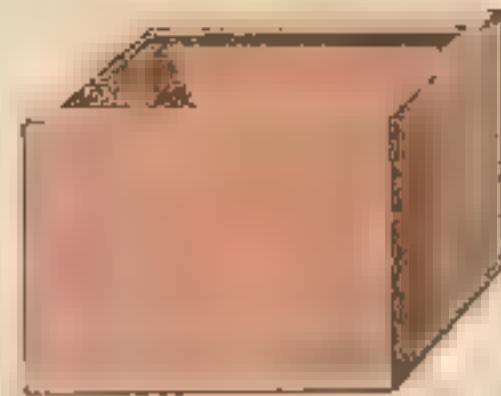
Nº 5A



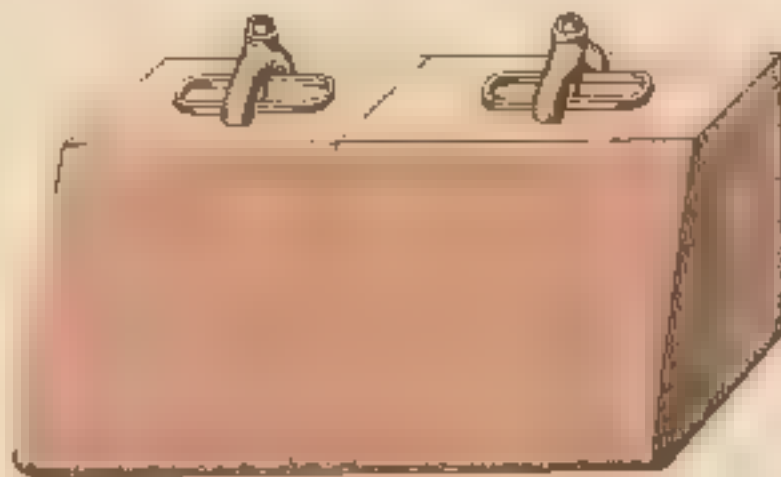
Nº 6



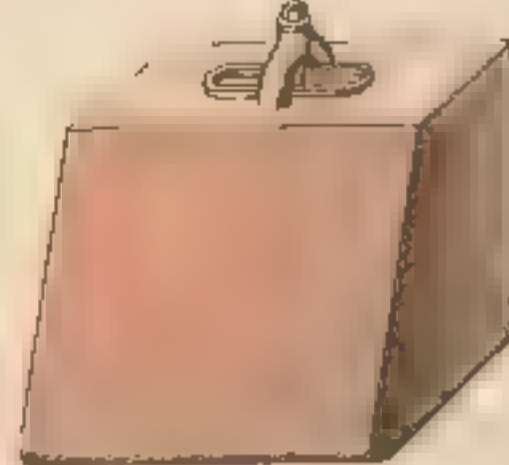
Nº 7



Nº 9



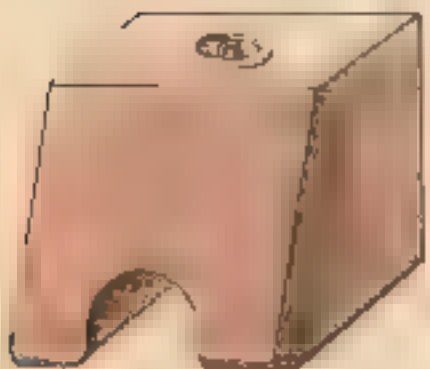
Nº 10



Nº 10A



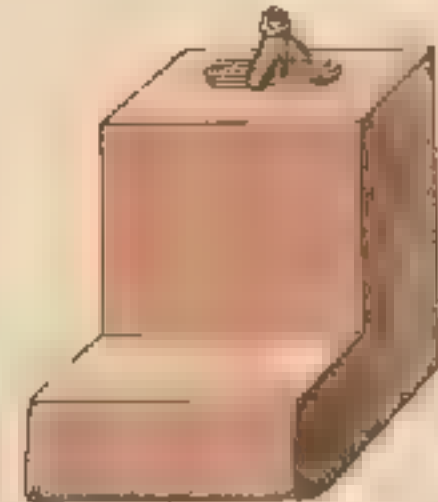
Nº 8



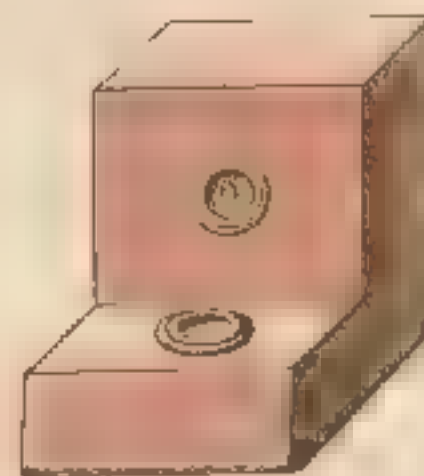
Nº 8A



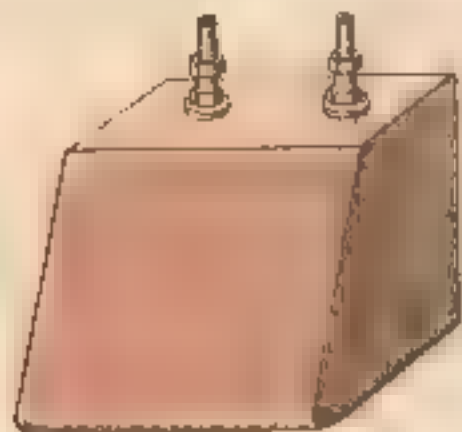
Nº 14



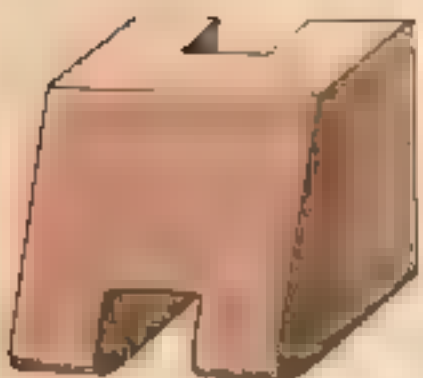
Nº 13



Nº 12



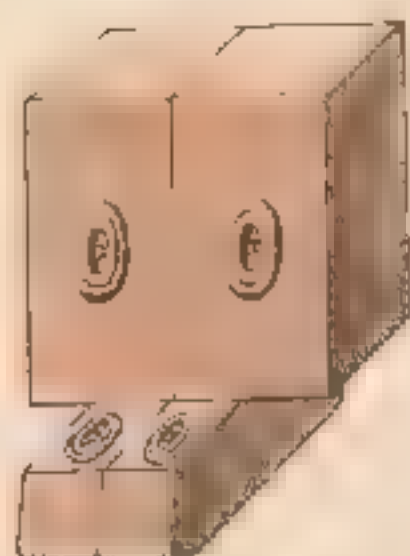
Nº 11



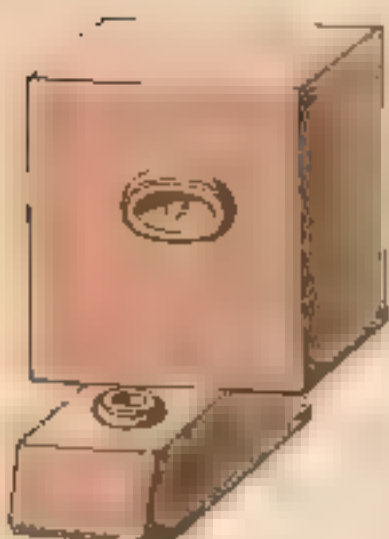
Nº 17



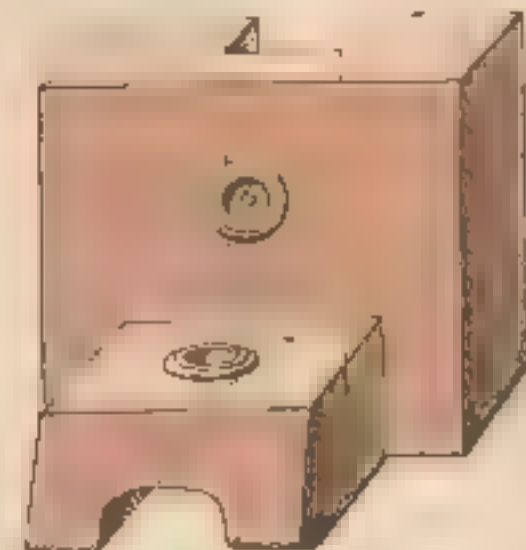
Nº 16



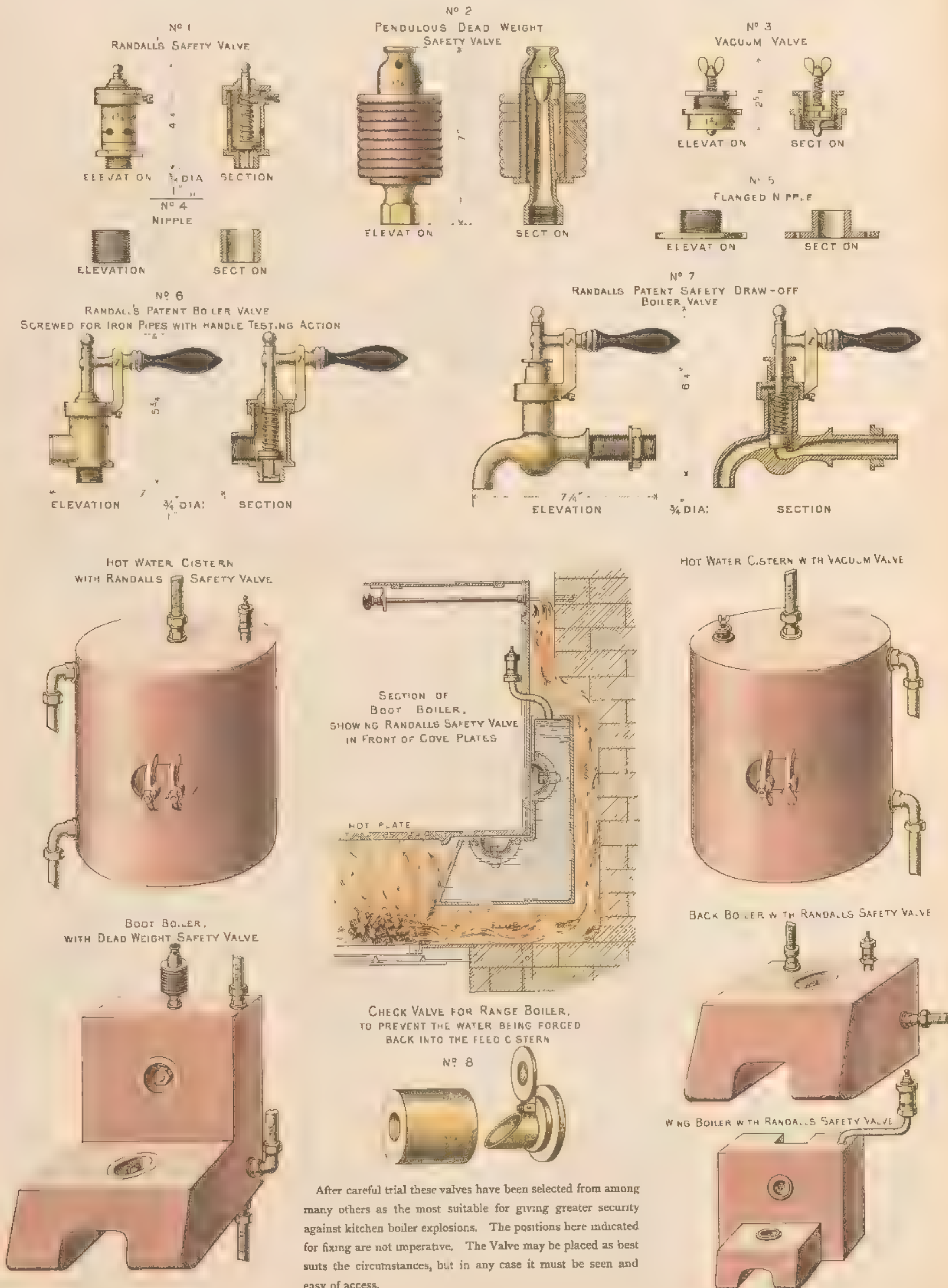
Nº 15



Nº 18



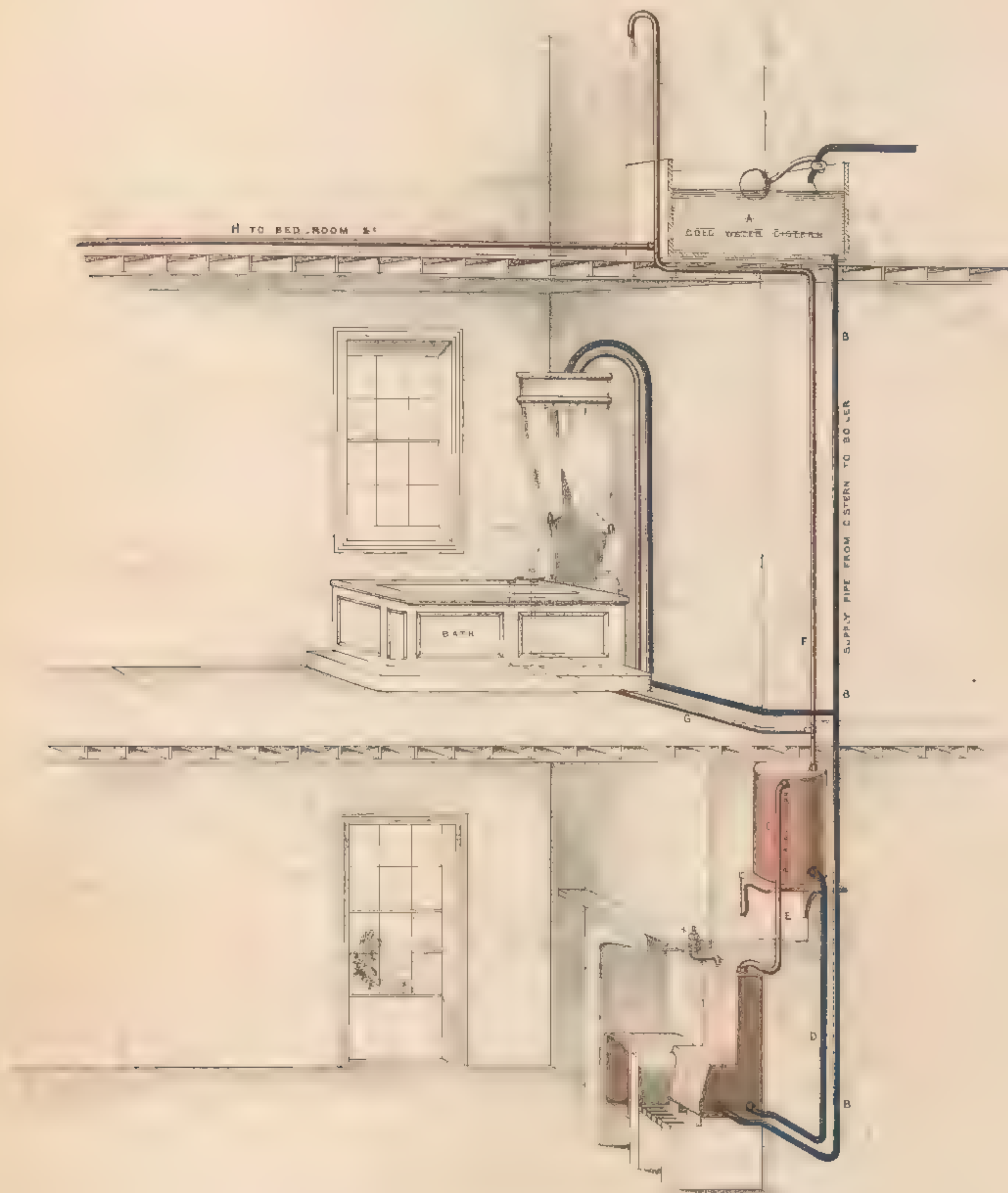
SAFETY VALVES &c AND THEIR APPLICATION



SYSTEM N^o 1

157

SHOWING ACTION OF BOOT BOILER, &c., FOR SUPPLYING HOT WATER TO BATH, &c., AT HIGHER ELEVATION THAN THE KITCHEN RANGE

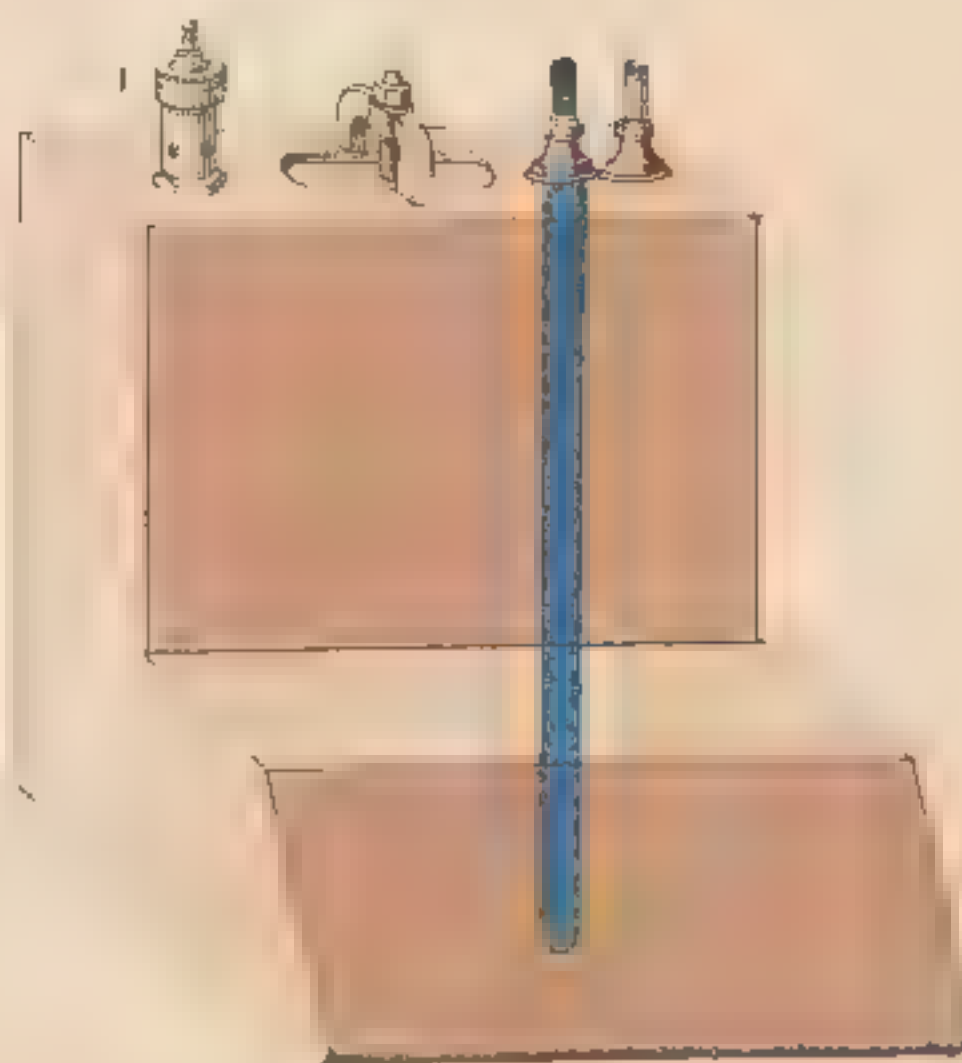


DESCRIPTION.

- A is the cold water supply, placed at the highest point at which water will be wanted
- B is a pipe leading from ditto to the bottom of the Boot Boiler.
- C is a circulating Cistern.
- D is a pipe from bottom of same to bottom of Boot Boiler.
- E is a pipe from top of same to top of Boot Boiler.
- F is a pipe from top of same to a few feet above the cold water supply.
- G is the hot water pipe to Bath, Basin Stand, Kitchen Sink, &c.
- H is the hot water pipe to ditto ditto in higher Flat. | Randalls Safety Valve

The foregoing is only one of many arrangements which may be made to suit different positions, &c., but it shows the principle. The circulating Cistern is often omitted, but its use insures a more copious supply of Hot Water, as it can be made of different sizes.

The usual way of fixing the outlet and inlet pipes is as shown on Boiler at bottom of sheet,—the inlet pipe reaching down to near the bottom. It is thus easily attached or detached after the Boiler is set.



SYSTEM N^o 2

Showing action of High Pressure Wrought Iron Boiler in Kitchen Range, in connection with Circulating Cylinder Tank and Main Cistern. By which system hot water can be drawn off at any moment from the kitchen to the uppermost room of the house, where pipes are carried to.

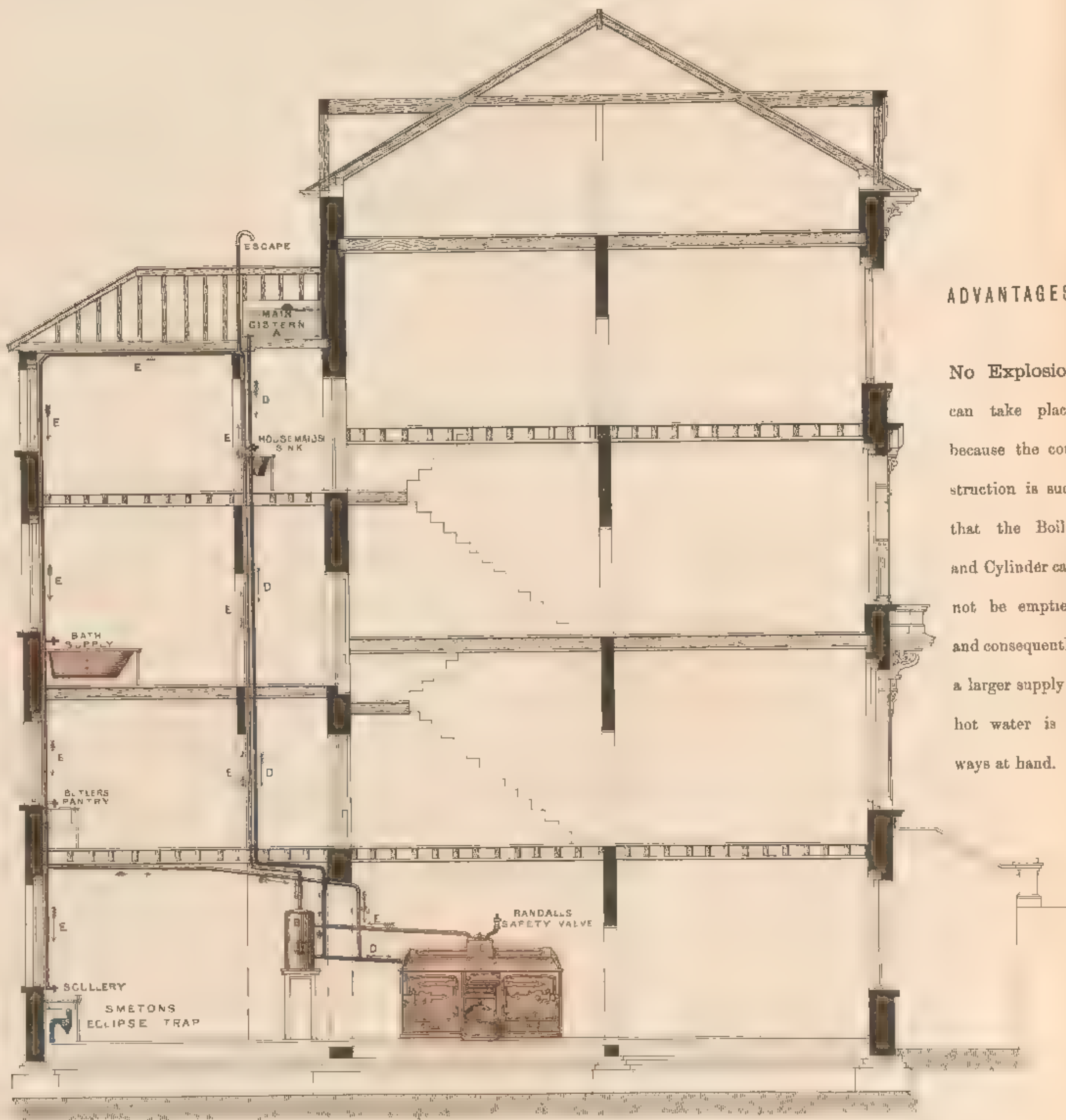
ADVANTAGES.

No Ball Cock or Supply Cistern is required; only the ordinary Cistern that supplies the house.

An economy of fuel and cheapness of apparatus is also the necessary result.

ADVANTAGES.

No Explosion can take place, because the construction is such that the Boiler and Cylinder cannot be emptied, and consequently, a larger supply of hot water is always at hand.



DESCRIPTION.

A Galvanized Cold Water Main Cistern.
B Galvanized Circulating Hot Water Cylinder Tank.
C Wrought Iron High Pressure Boiler.

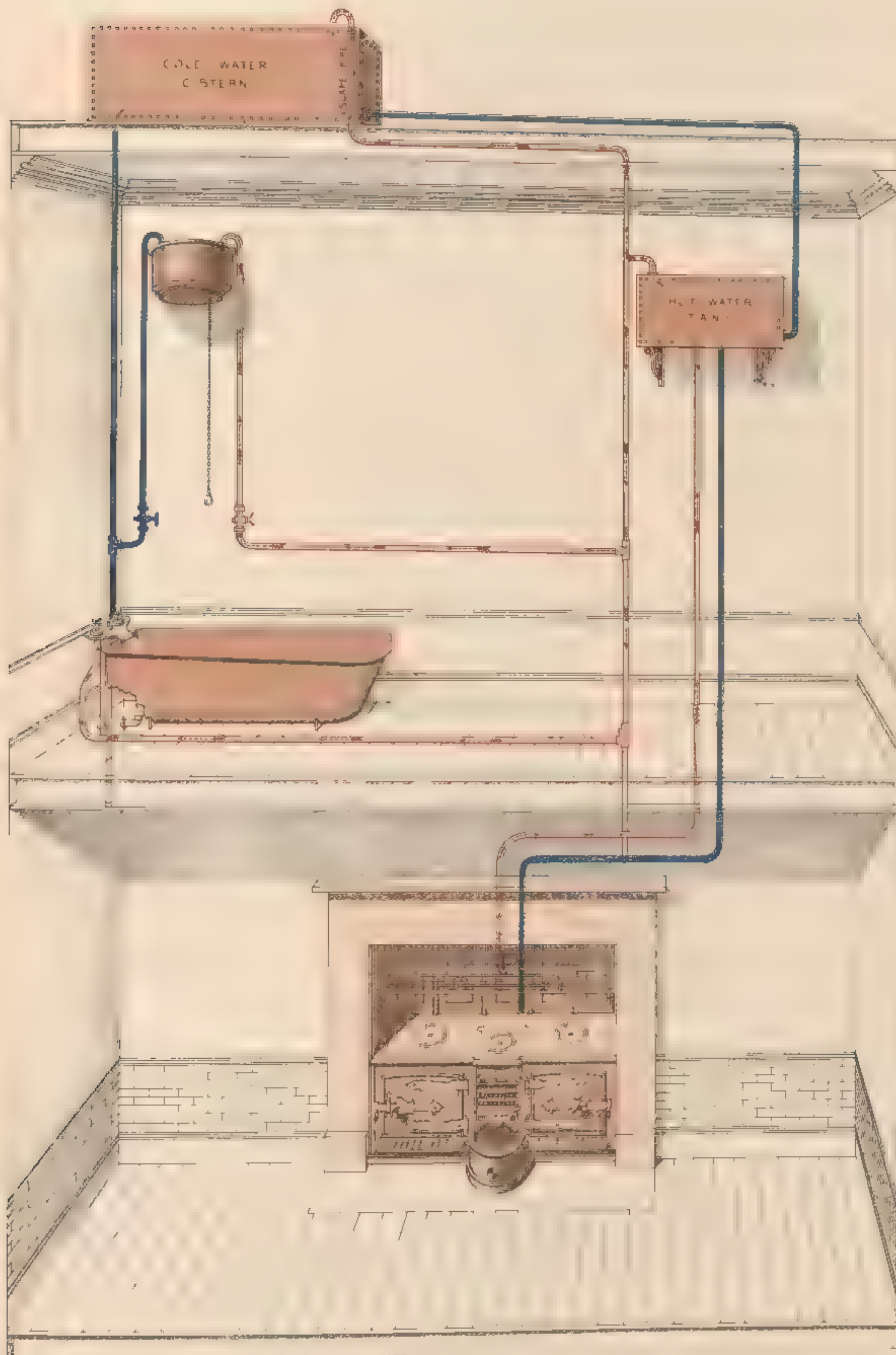
D Cold Water Pipes.
E Hot Water Pipes.

This shape of Circulating Tank is most convenient to place in the corner of Butler's Pantry, or nearest room to Kitchen Range. This proximity adds to its security and protection from frost. The contents of Kitchen Range Boiler and Cylinder Tank being small, the water becomes heated sooner. All the hot water being taken from the top of Cylinder, that which is drawn is necessarily of the highest temperature. As the water is continually circulating throughout the pipes, hot water is obtained immediately the Taps are opened.

The foregoing is only one of the many arrangements which may be made to suit different positions, &c.; but it shows the principle.

SYSTEM N° 3

SHOWING ACTION OF HOT WATER CIRCULATION TO BATHS &c

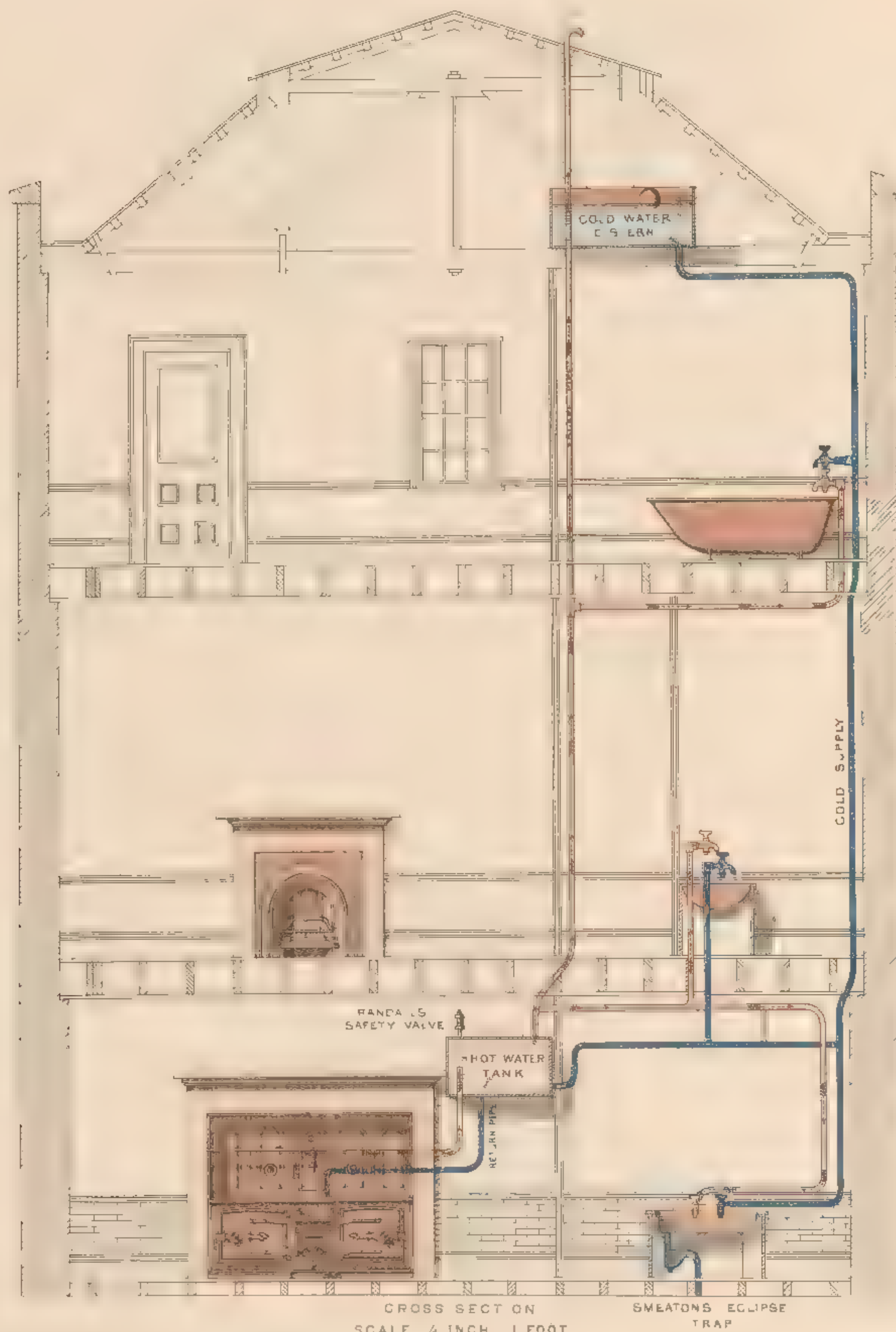


CROSS SECTION
SCALE 3/8 INCH = 1 FOOT

RED COLOURED P.P.LS SHOW HOT WATER SUPPLY
B.L. DO DO DO COLD WATER DO

SYSTEM N^o 4

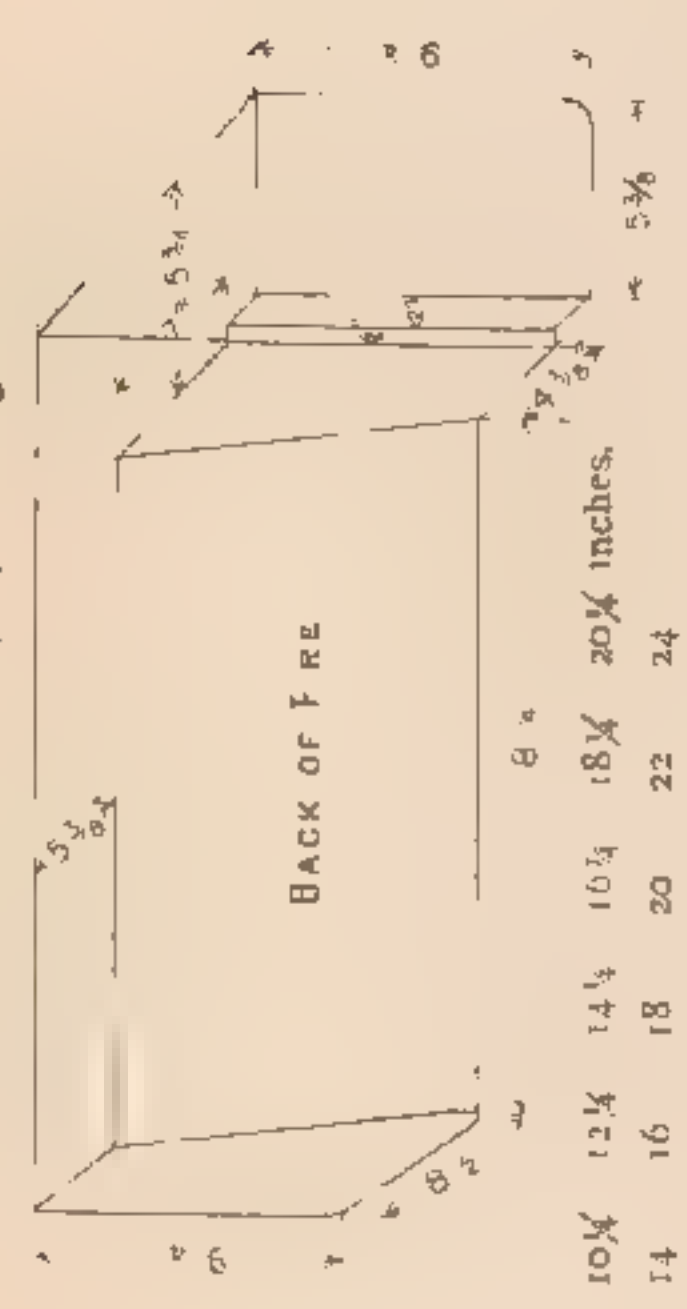
SHOWING ACTION OF HOT WATER CIRCULATION TO BATHS &c



RED COLOURED PIPES SHOW HOT WATER SUPPLY
 BLUE DO DO DO COLD WATER DO

CAST RANGE BOILERS

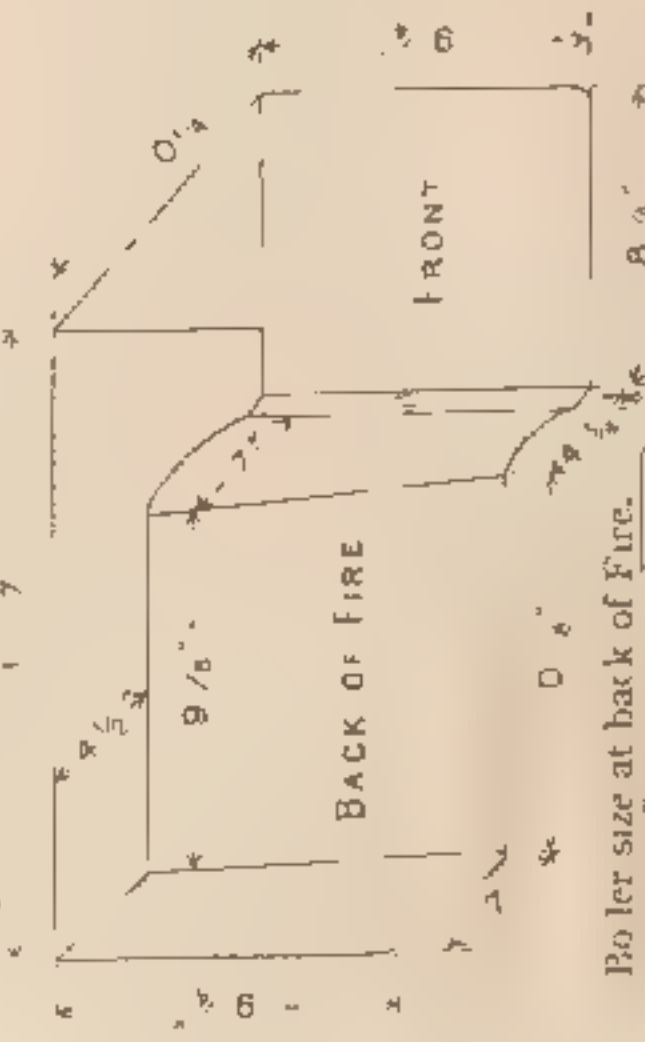
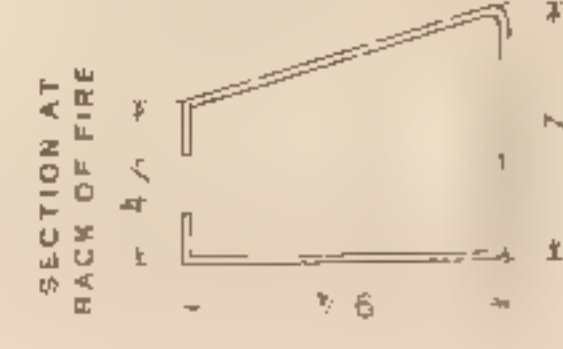
No. 90.—S. A. B. B., 24 in. high



Boiler size at back of fire, 8 1/4, 10 1/4, 12 1/4, 14 1/4, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, 48, 50, 52, 54, 56, 58, 60, 62, 64, 66, 68, 70, 72, 74, 76, 78, 80, 82, 84, 86, 88, 90, 92, 94, 96, 98, 100, 102, 104, 106, 108, 110, 112, 114, 116, 118, 120, 122, 124, 126, 128, 130, 132, 134, 136, 138, 140, 142, 144, 146, 148, 150, 152, 154, 156, 158, 160, 162, 164, 166, 168, 170, 172, 174, 176, 178, 180, 182, 184, 186, 188, 190, 192, 194, 196, 198, 200, 202, 204, 206, 208, 210, 212, 214, 216, 218, 220, 222, 224, 226, 228, 230, 232, 234, 236, 238, 240, 242, 244, 246, 248, 250, 252, 254, 256, 258, 260, 262, 264, 266, 268, 270, 272, 274, 276, 278, 280, 282, 284, 286, 288, 290, 292, 294, 296, 298, 300, 302, 304, 306, 308, 310, 312, 314, 316, 318, 320, 322, 324, 326, 328, 330, 332, 334, 336, 338, 340, 342, 344, 346, 348, 350, 352, 354, 356, 358, 360, 362, 364, 366, 368, 370, 372, 374, 376, 378, 380, 382, 384, 386, 388, 390, 392, 394, 396, 398, 400, 402, 404, 406, 408, 410, 412, 414, 416, 418, 420, 422, 424, 426, 428, 430, 432, 434, 436, 438, 440, 442, 444, 446, 448, 450, 452, 454, 456, 458, 460, 462, 464, 466, 468, 470, 472, 474, 476, 478, 480, 482, 484, 486, 488, 490, 492, 494, 496, 498, 500, 502, 504, 506, 508, 510, 512, 514, 516, 518, 520, 522, 524, 526, 528, 530, 532, 534, 536, 538, 540, 542, 544, 546, 548, 550, 552, 554, 556, 558, 560, 562, 564, 566, 568, 570, 572, 574, 576, 578, 580, 582, 584, 586, 588, 590, 592, 594, 596, 598, 600, 602, 604, 606, 608, 610, 612, 614, 616, 618, 620, 622, 624, 626, 628, 630, 632, 634, 636, 638, 640, 642, 644, 646, 648, 650, 652, 654, 656, 658, 660, 662, 664, 666, 668, 670, 672, 674, 676, 678, 680, 682, 684, 686, 688, 690, 692, 694, 696, 698, 700, 702, 704, 706, 708, 710, 712, 714, 716, 718, 720, 722, 724, 726, 728, 730, 732, 734, 736, 738, 740, 742, 744, 746, 748, 750, 752, 754, 756, 758, 760, 762, 764, 766, 768, 770, 772, 774, 776, 778, 780, 782, 784, 786, 788, 790, 792, 794, 796, 798, 800, 802, 804, 806, 808, 810, 812, 814, 816, 818, 820, 822, 824, 826, 828, 830, 832, 834, 836, 838, 840, 842, 844, 846, 848, 850, 852, 854, 856, 858, 860, 862, 864, 866, 868, 870, 872, 874, 876, 878, 880, 882, 884, 886, 888, 890, 892, 894, 896, 898, 900, 902, 904, 906, 908, 910, 912, 914, 916, 918, 920, 922, 924, 926, 928, 930, 932, 934, 936, 938, 940, 942, 944, 946, 948, 950, 952, 954, 956, 958, 960, 962, 964, 966, 968, 970, 972, 974, 976, 978, 980, 982, 984, 986, 988, 990, 992, 994, 996, 998, 1000.

RIGHT AND LEFT HAND.

No. 17.—S. A. C., 24 in. high.



Boiler size at back of fire.
Front, 6 1/4 in
At Top 5 1/2 in
At Bottom, 6 1/2 in
Fires, 10 in.
" 7 1/2 " 12 "
" 8 1/4 " 12 "
" 8 1/2 " 12 "
" 9 1/8 " 14 "
" 9 3/8 " 14 "
" 10 1/8 " 14 "
" 10 3/8 " 14 "

RIGHT AND LEFT HAND

No. 1 and 2.—Nursery.

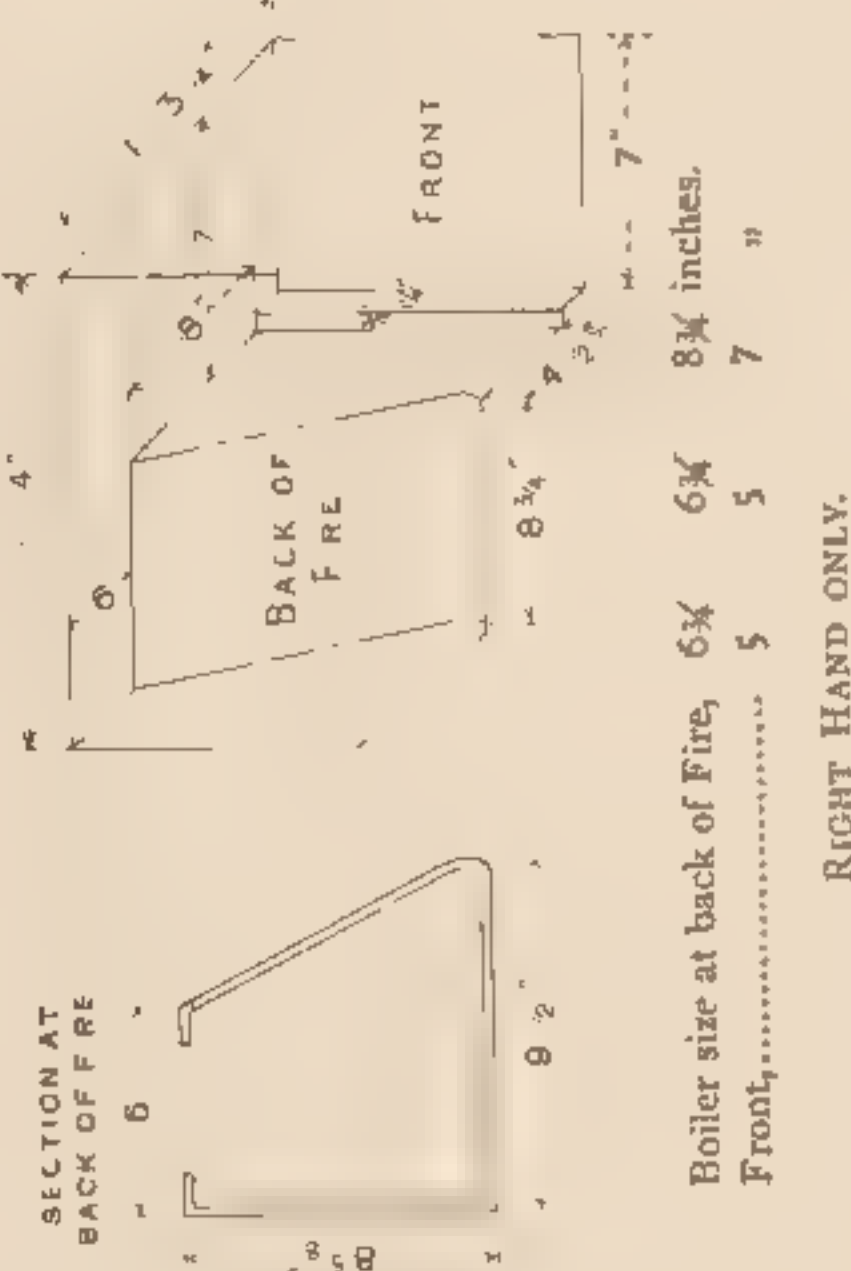


CAST RANGE BOILERS

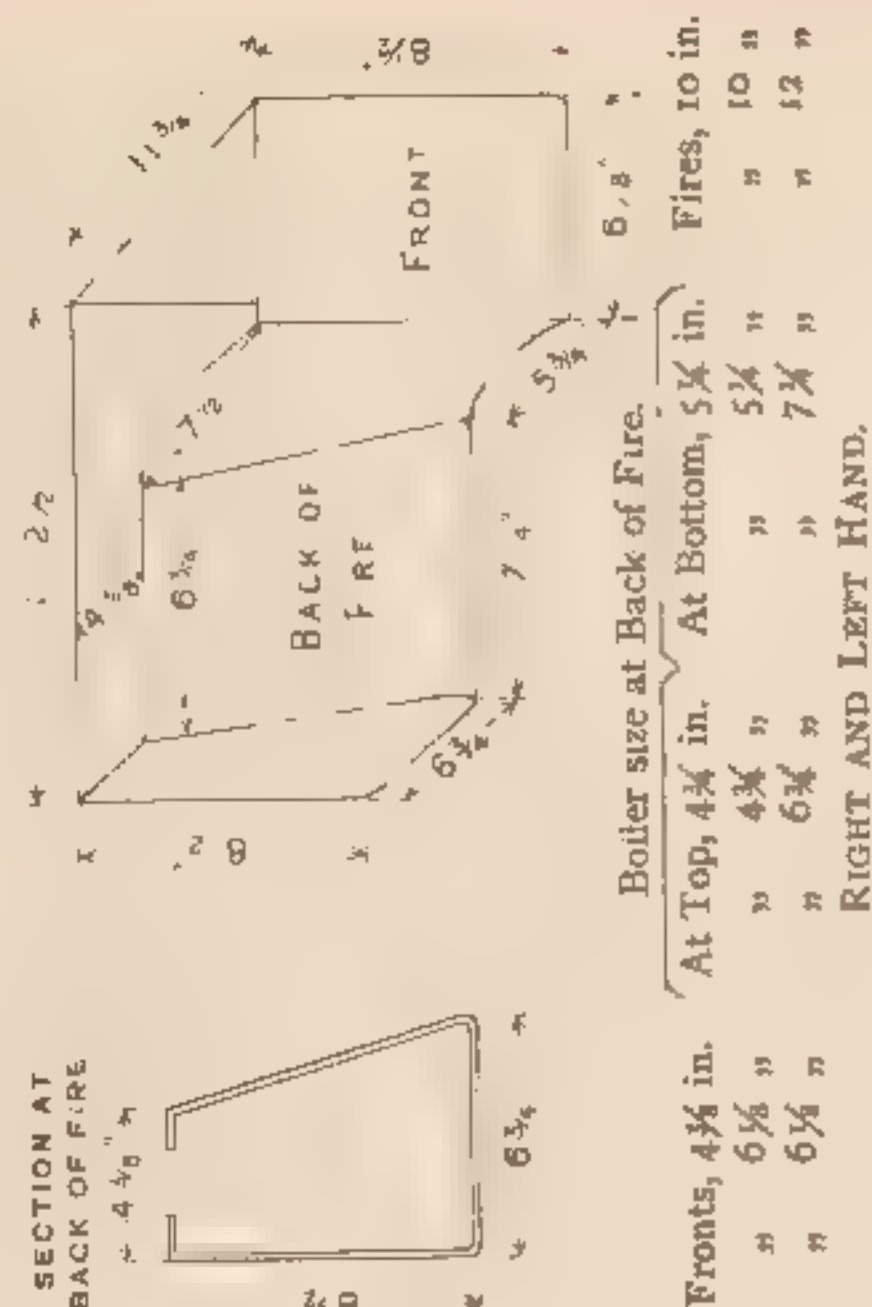
No. 79.



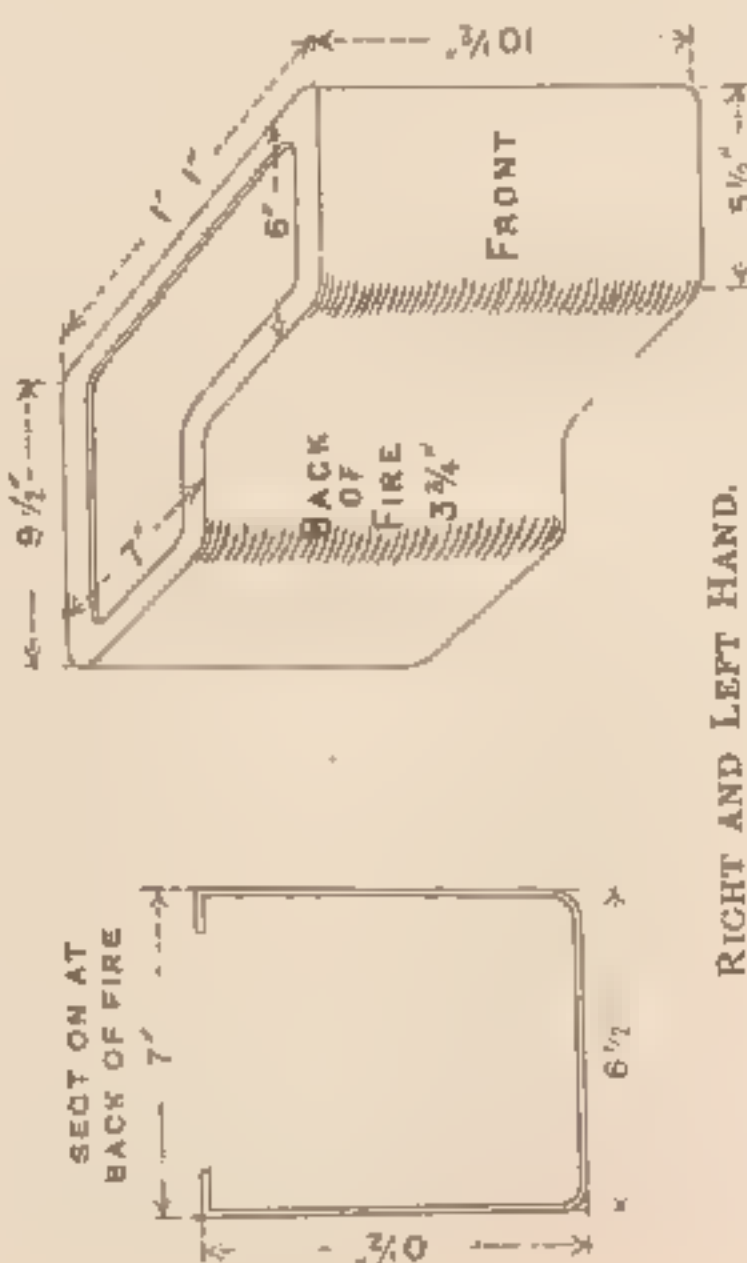
No. 86.



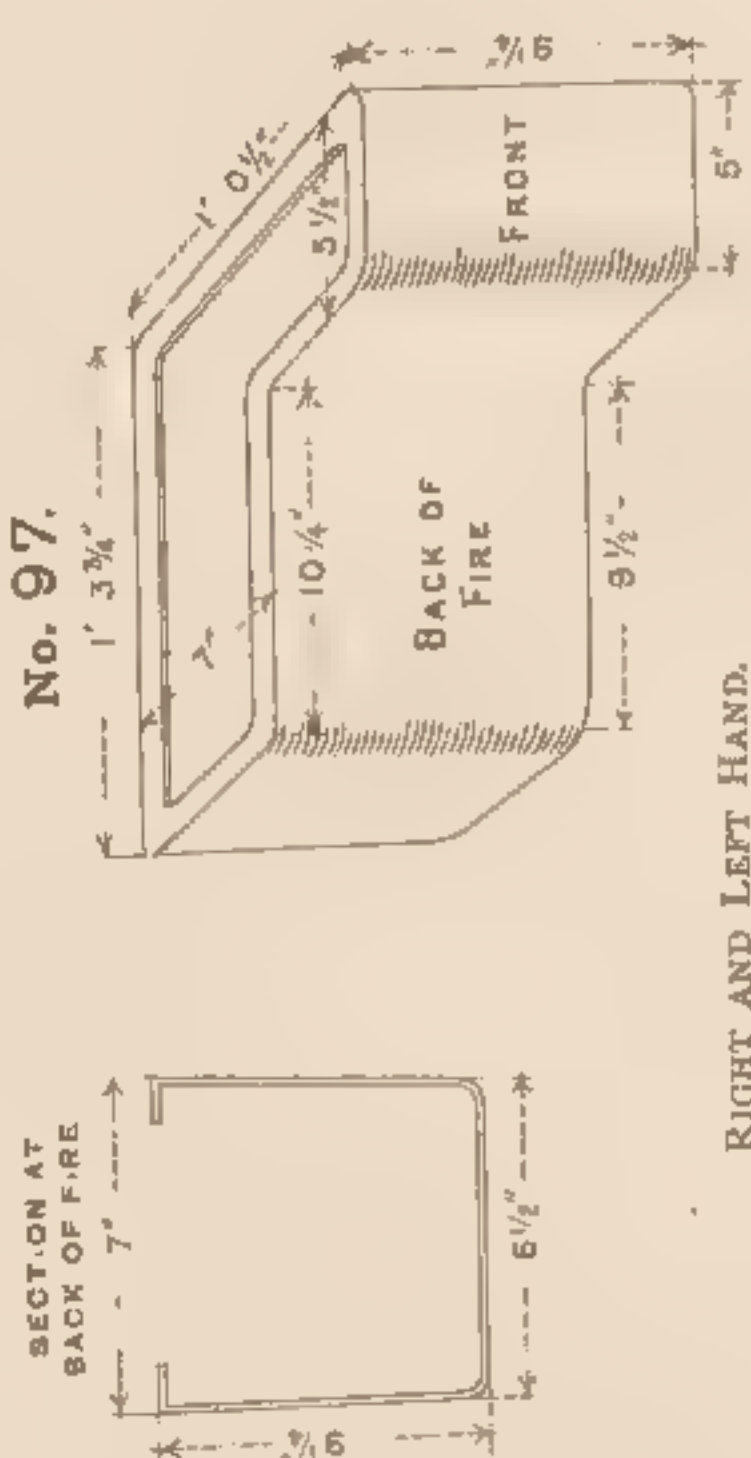
No. 89, S. A. C., 24 in. high



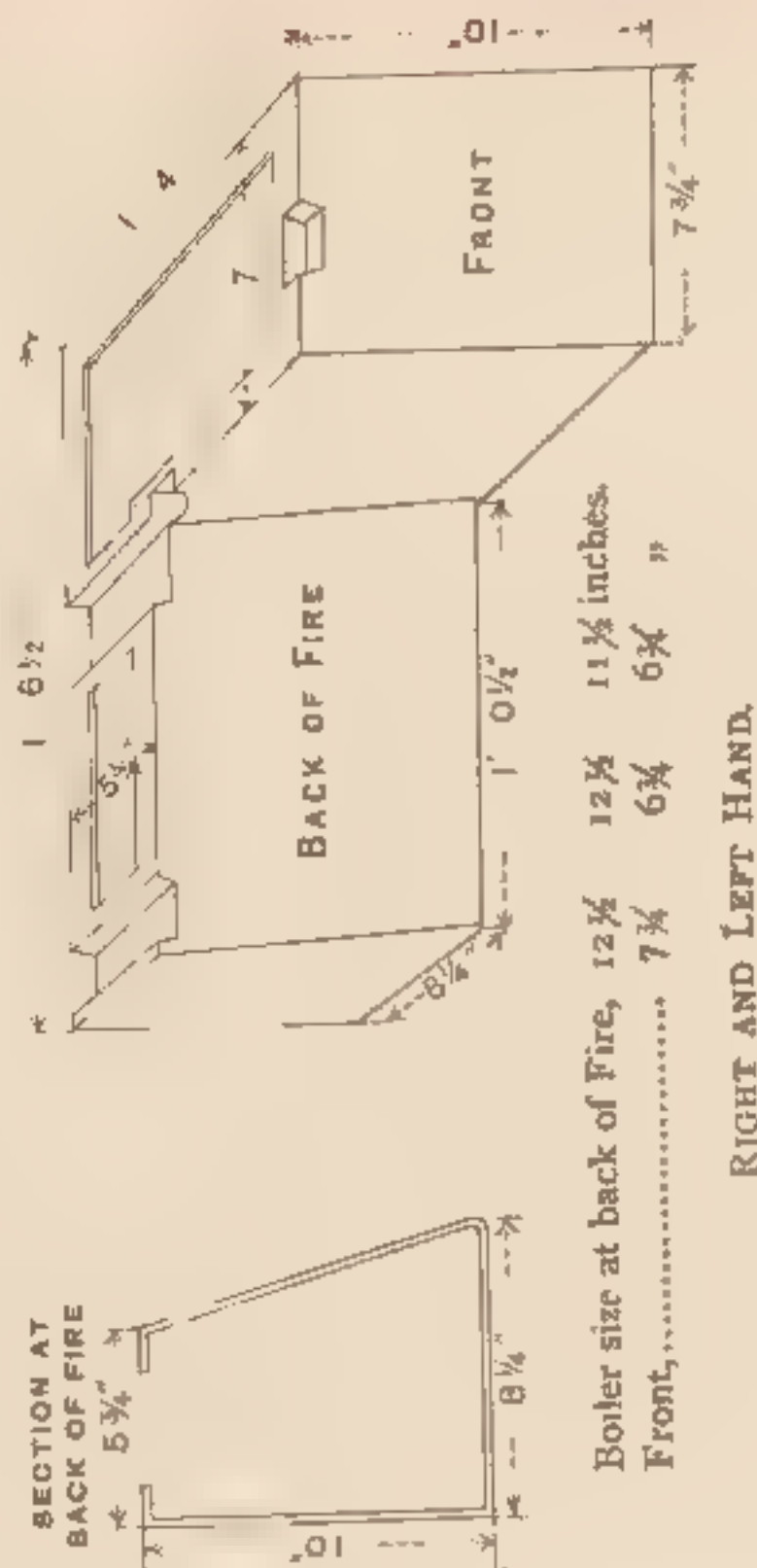
No. 96.



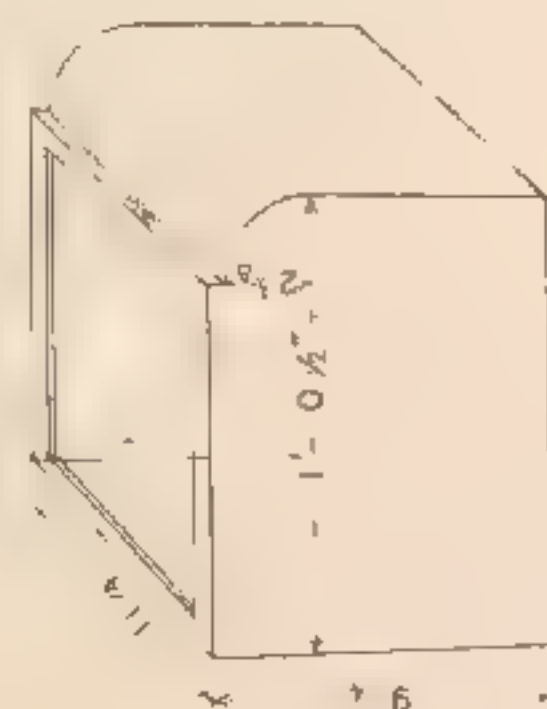
No. 97.



No. 130.

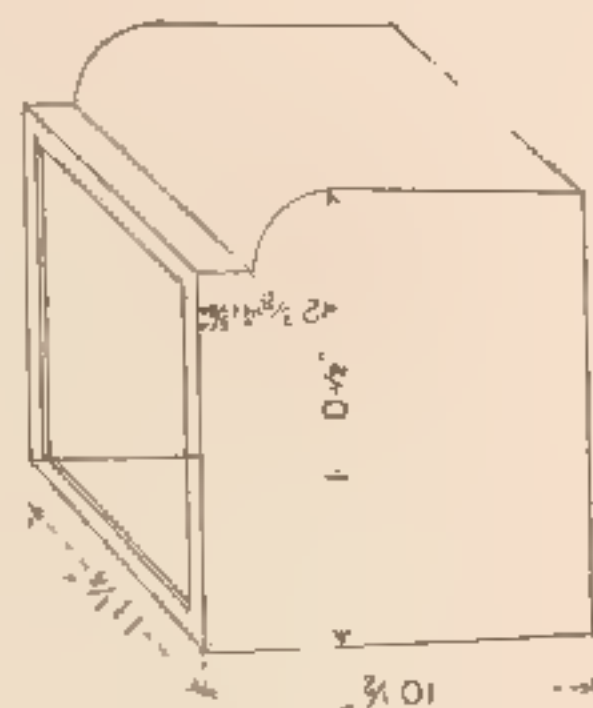


No. 64.—Side Boiler.



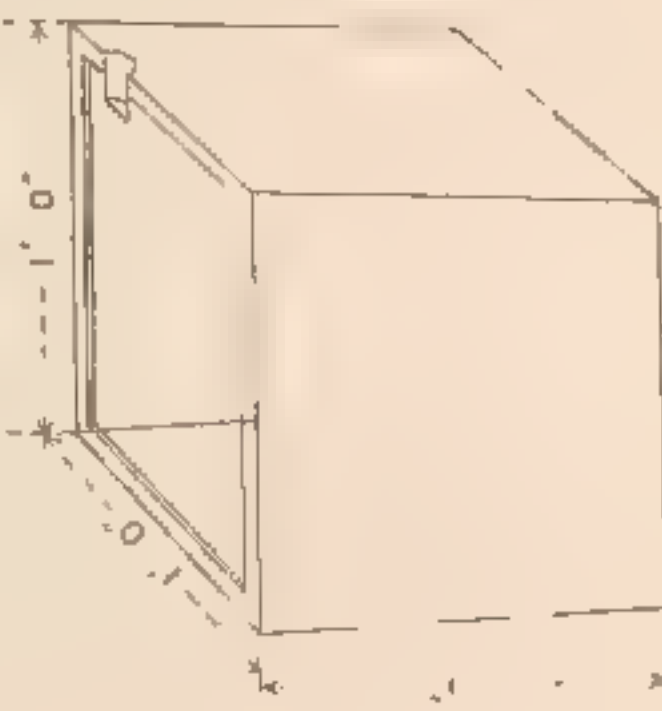
7 1/2	x	11 1/4	x	9 1/4	deep
8 1/2	x	11 1/4	x	9 1/4	"
10 1/2	x	11 1/4	x	9 1/4	"
12 1/2	x	11 1/4	x	9 1/4	"

No. 64.—Side Boiler.



7 1/2	x	11 1/4	x	10 1/2	deep
8 1/2	x	11 1/4	x	10 1/2	"
10 1/2	x	11 1/4	x	10 1/2	"
12 1/2	x	11 1/4	x	10 1/2	"

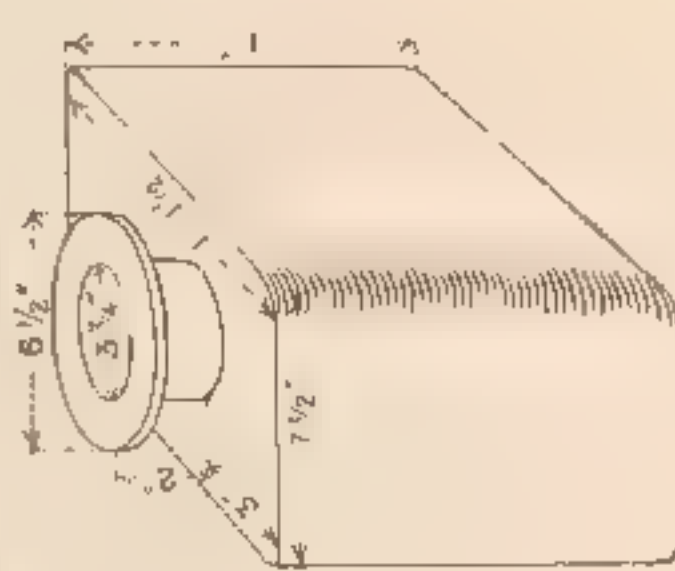
No. 74.—Side Boiler.



9	x	11	x	11	deep
12	x	12	x	11	"

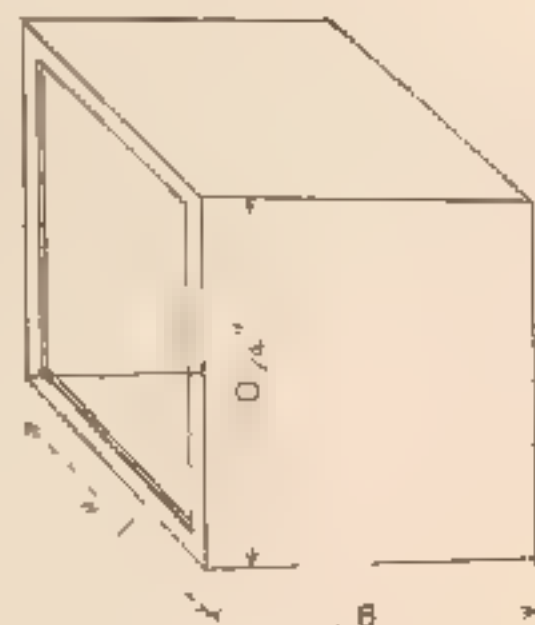
RIGHT AND LEFT HAND.

No. 74.—Nozzle Boiler



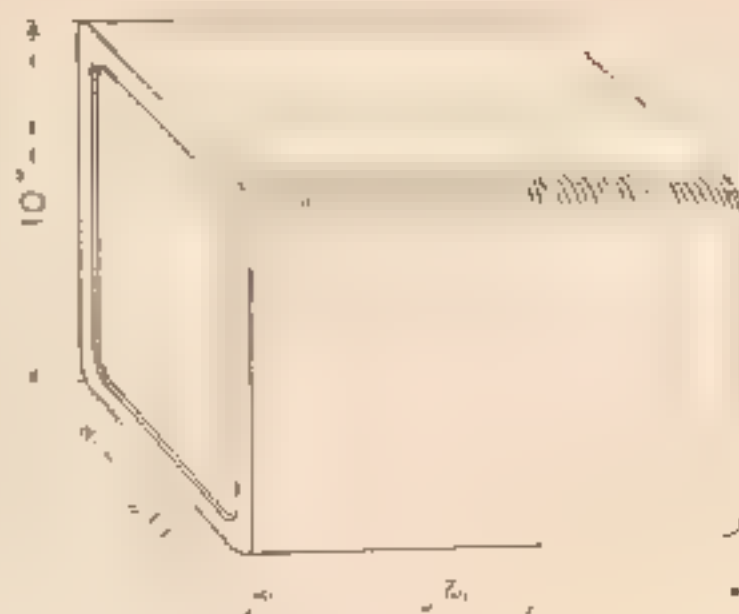
7 1/2	x	13 1/2	x	11	deep
8 1/2	x	13 1/2	x	11	"

No. 77. Side Boiler.



7 1/2	x	11	x	9	deep
8 1/2	x	11	x	9	"
10 1/2	x	11	x	9	"
12 1/2	x	11	x	9	"

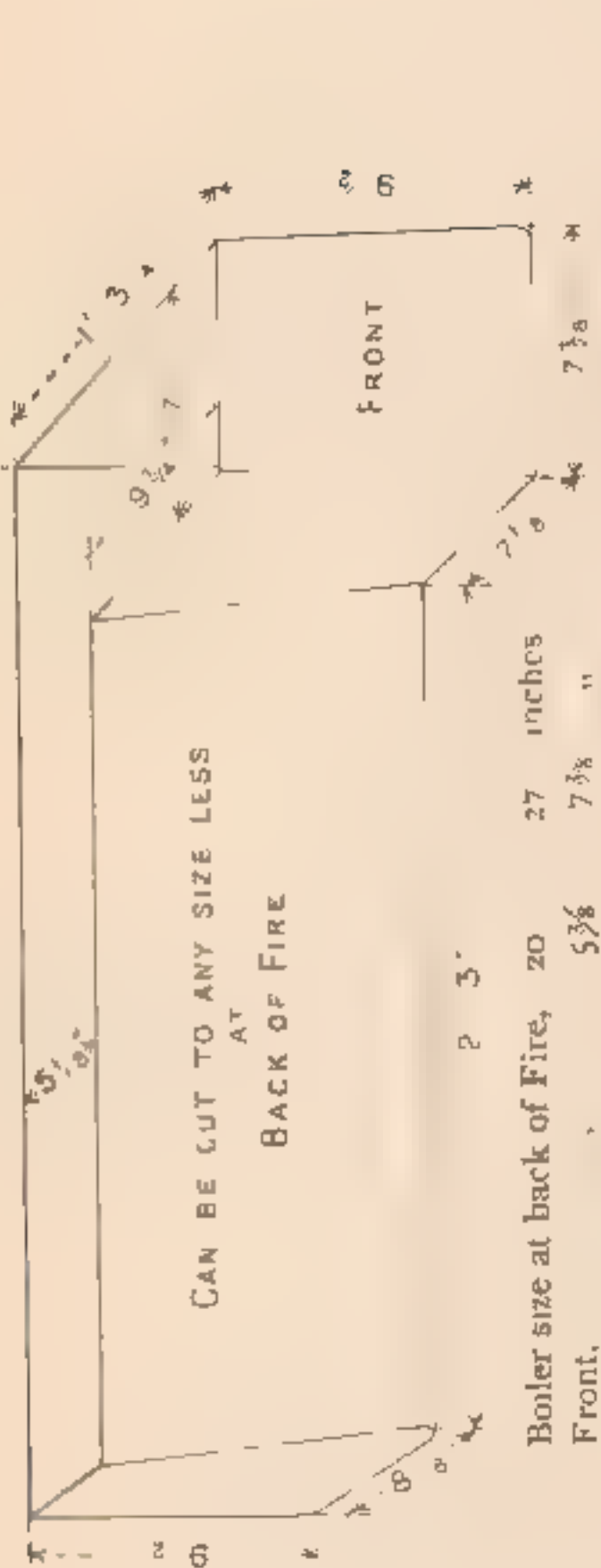
No. 84.—Side Boiler.



6	x	11	x	13 1/2	deep
7	x	11	x	13 1/2	"
10	x	11	x	13 1/2	"
8 1/2	x	11	x	13 1/2	"

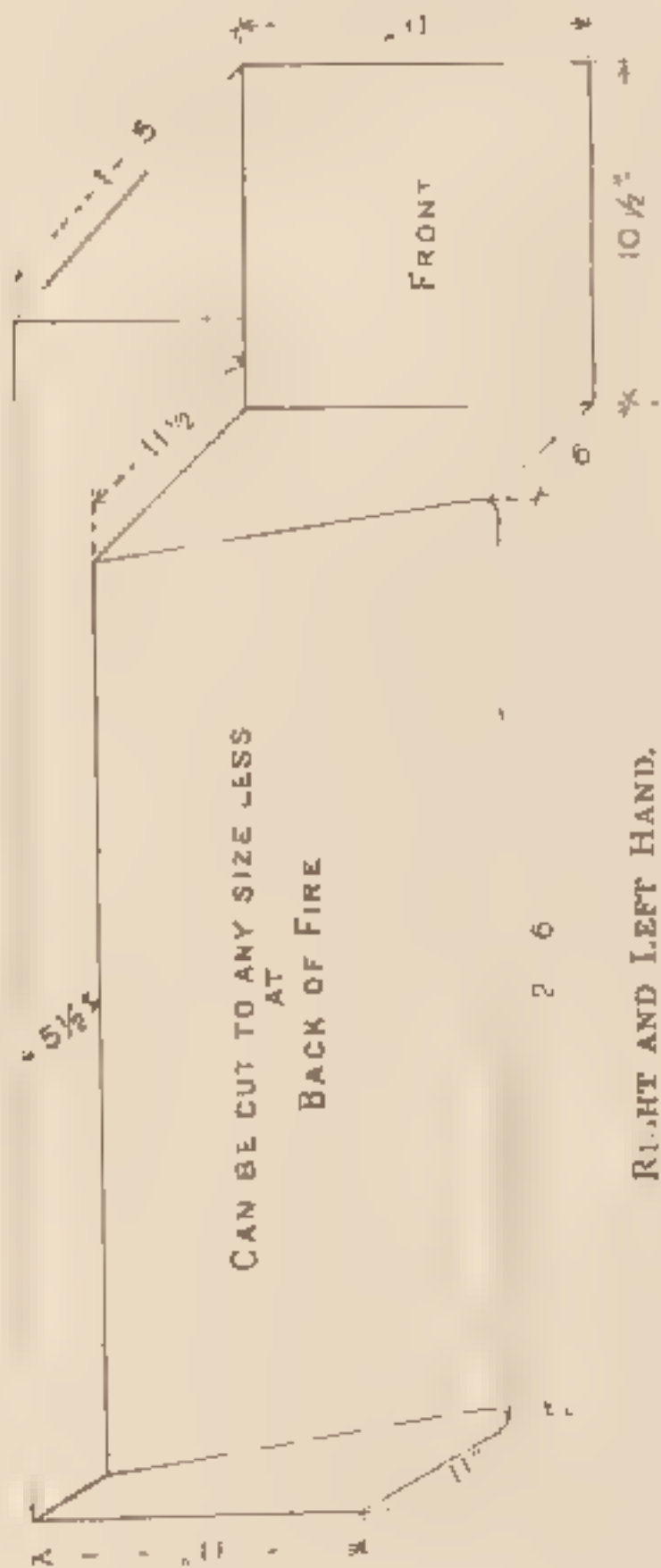
CAST RANGE BOILERS

No. 19.-G.



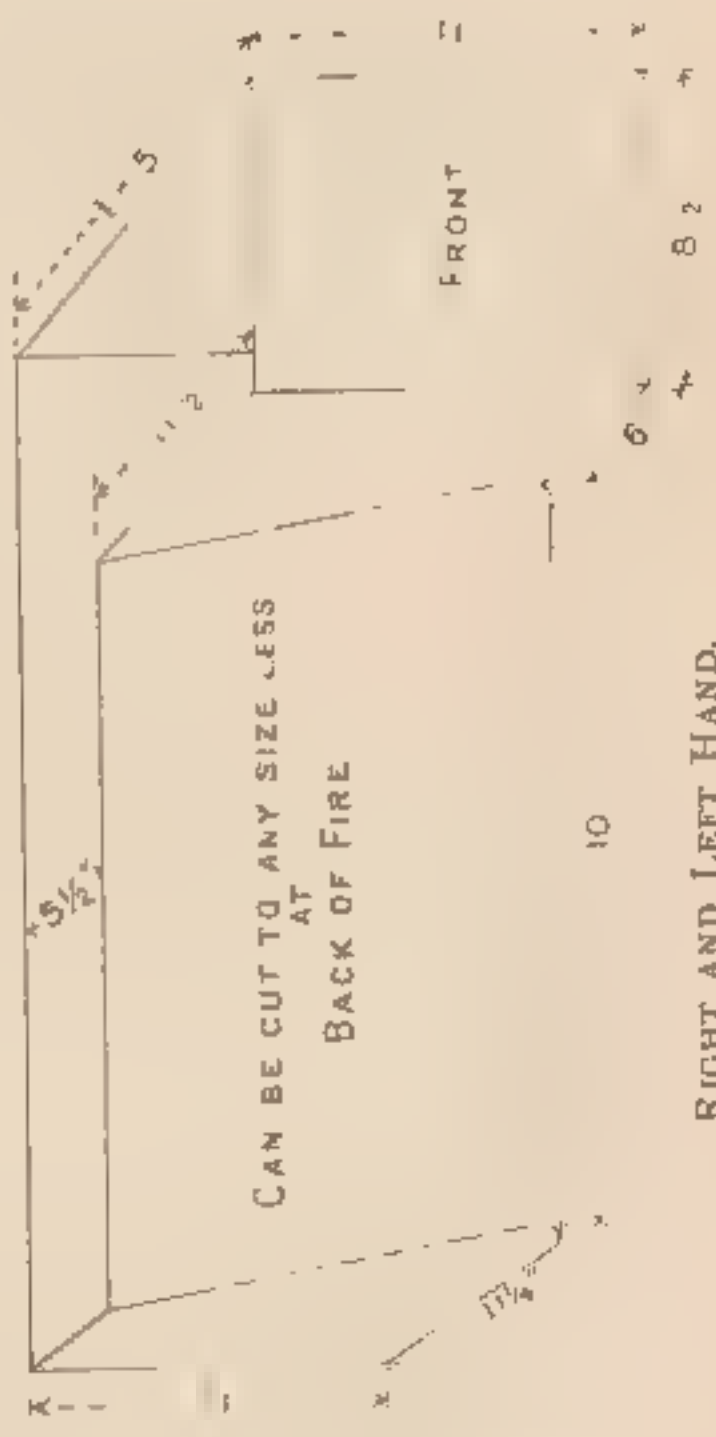
RIGHT HAND ONLY

No 66 69.



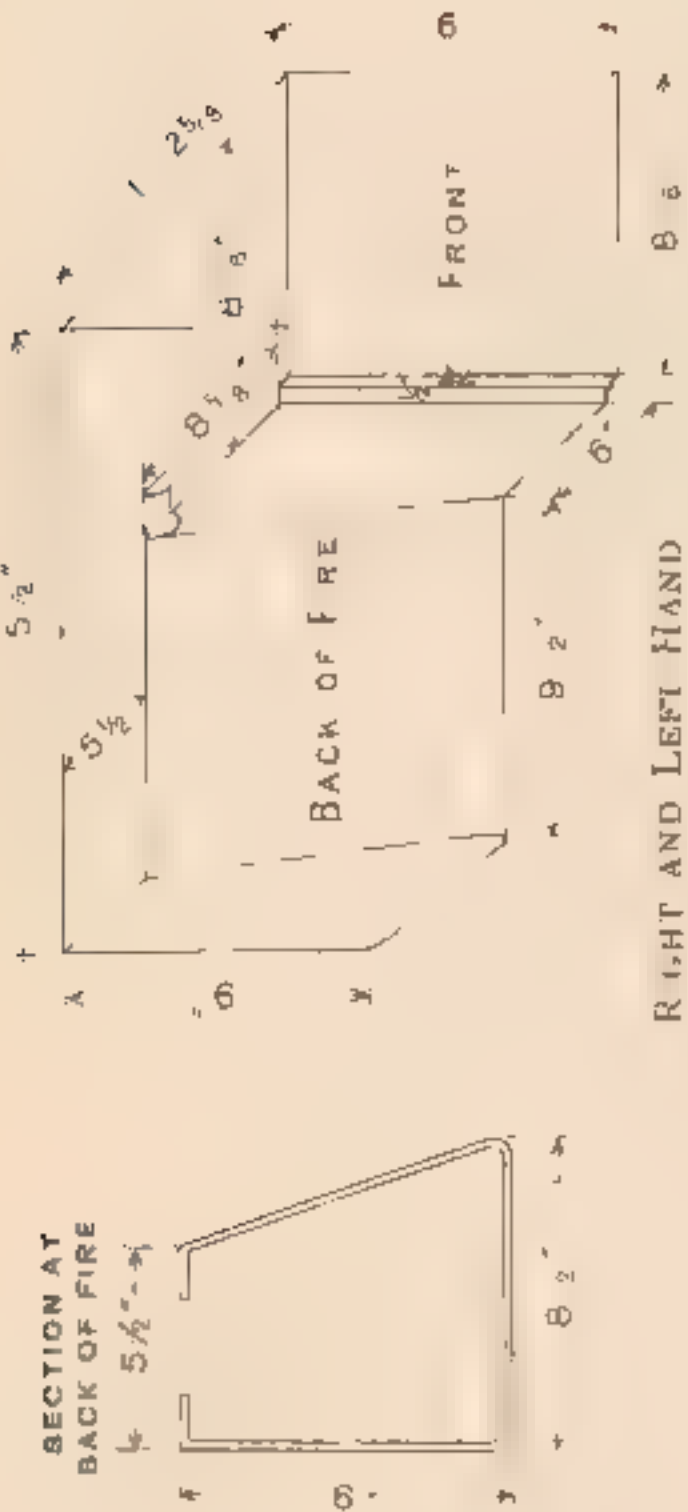
RIGHT AND LEFT HAND.

No. 67.



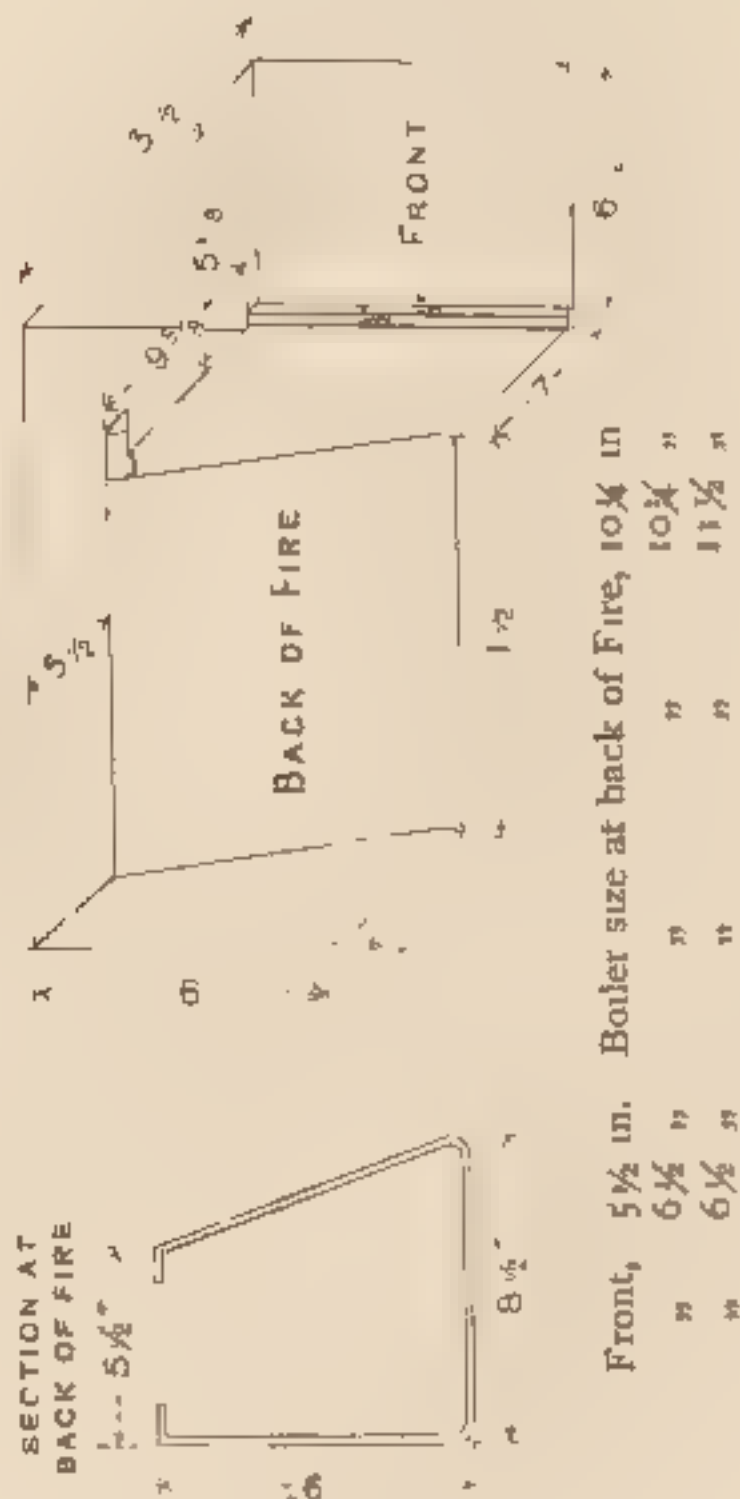
RIGHT AND LEFT HAND.

No. 59.



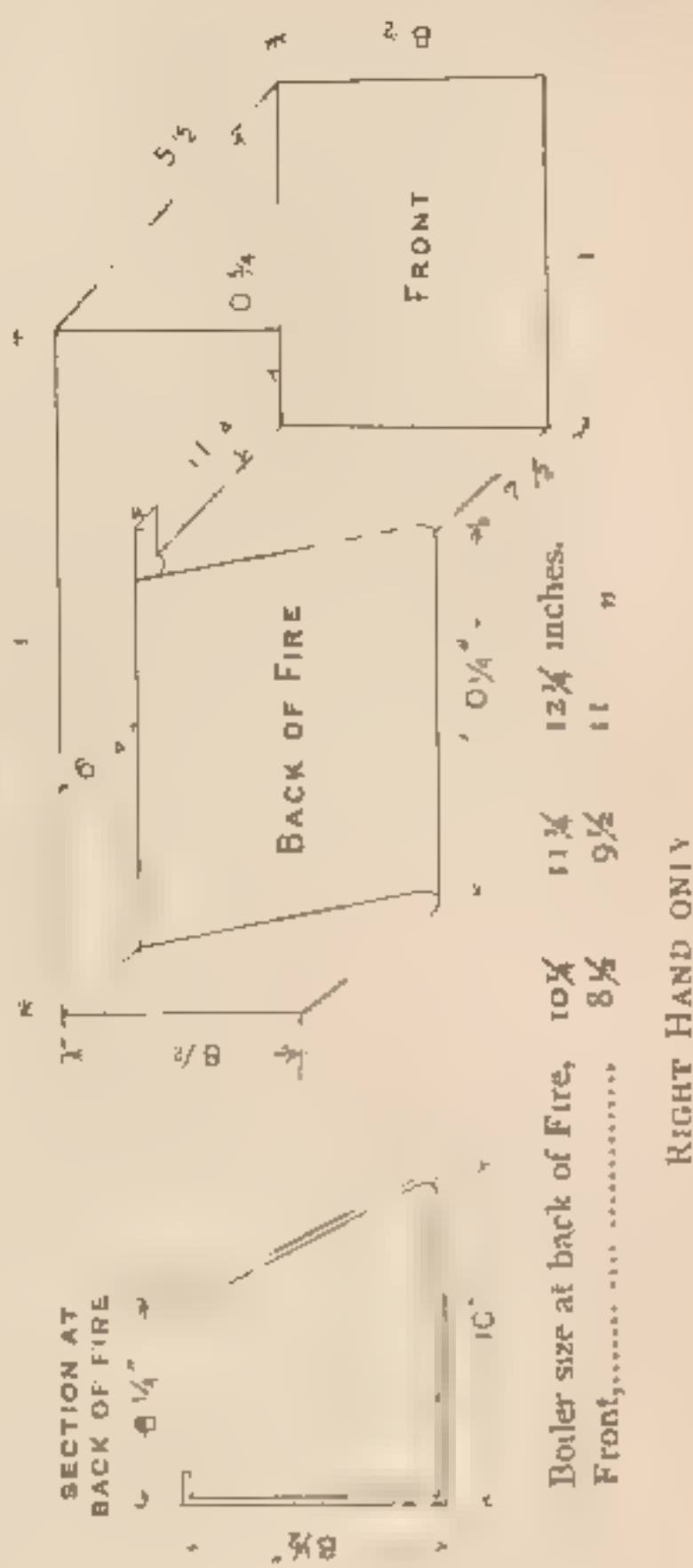
RIGHT AND LEFT HAND

No. 60.



RIGHT AND LEFT HAND.

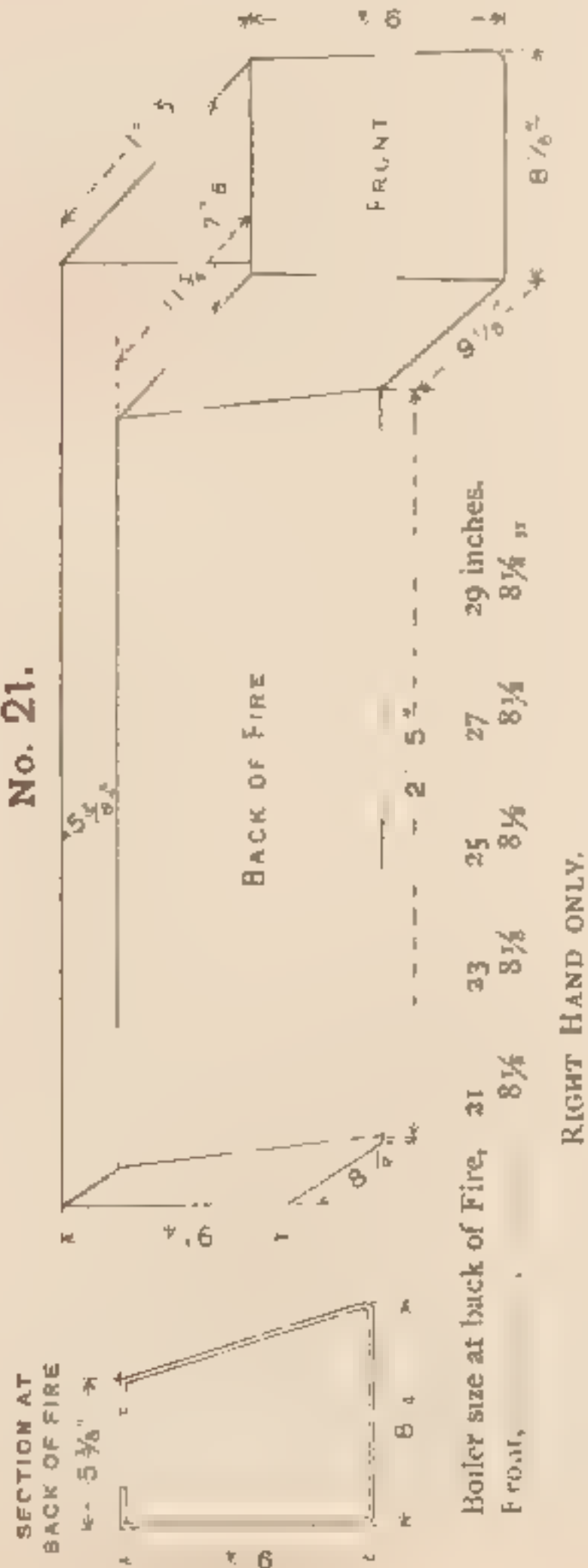
No. 78. L.



RIGHT HAND ONLY

CAST RANGE BOILERS

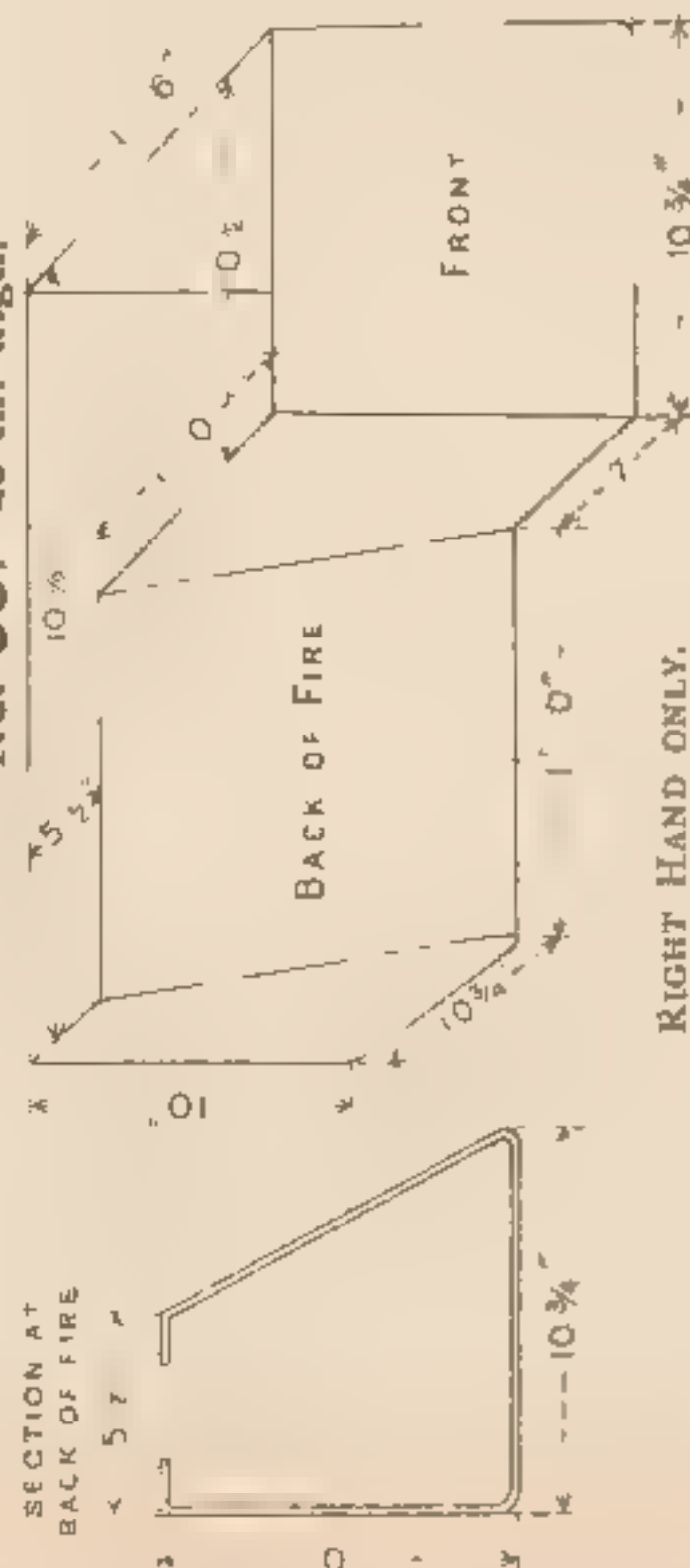
No. 21.



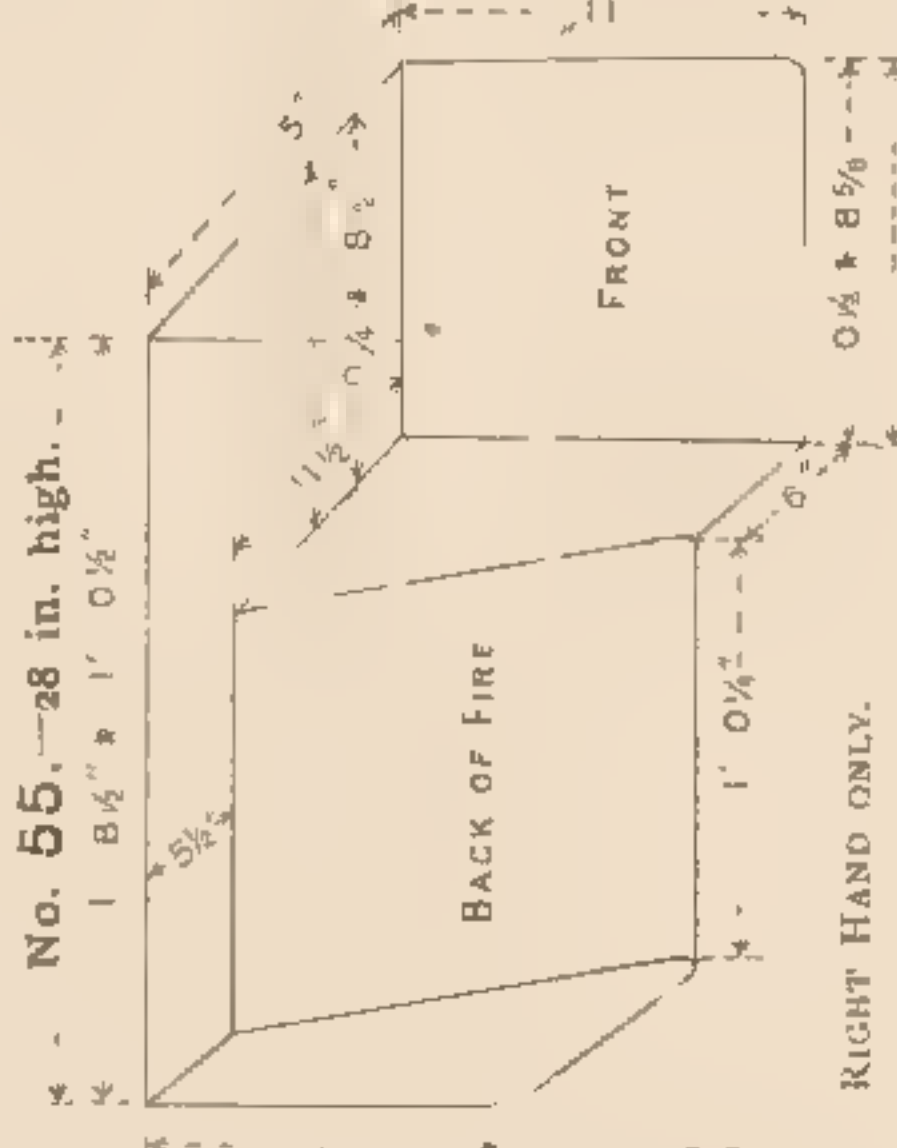
No. 21-61-85.



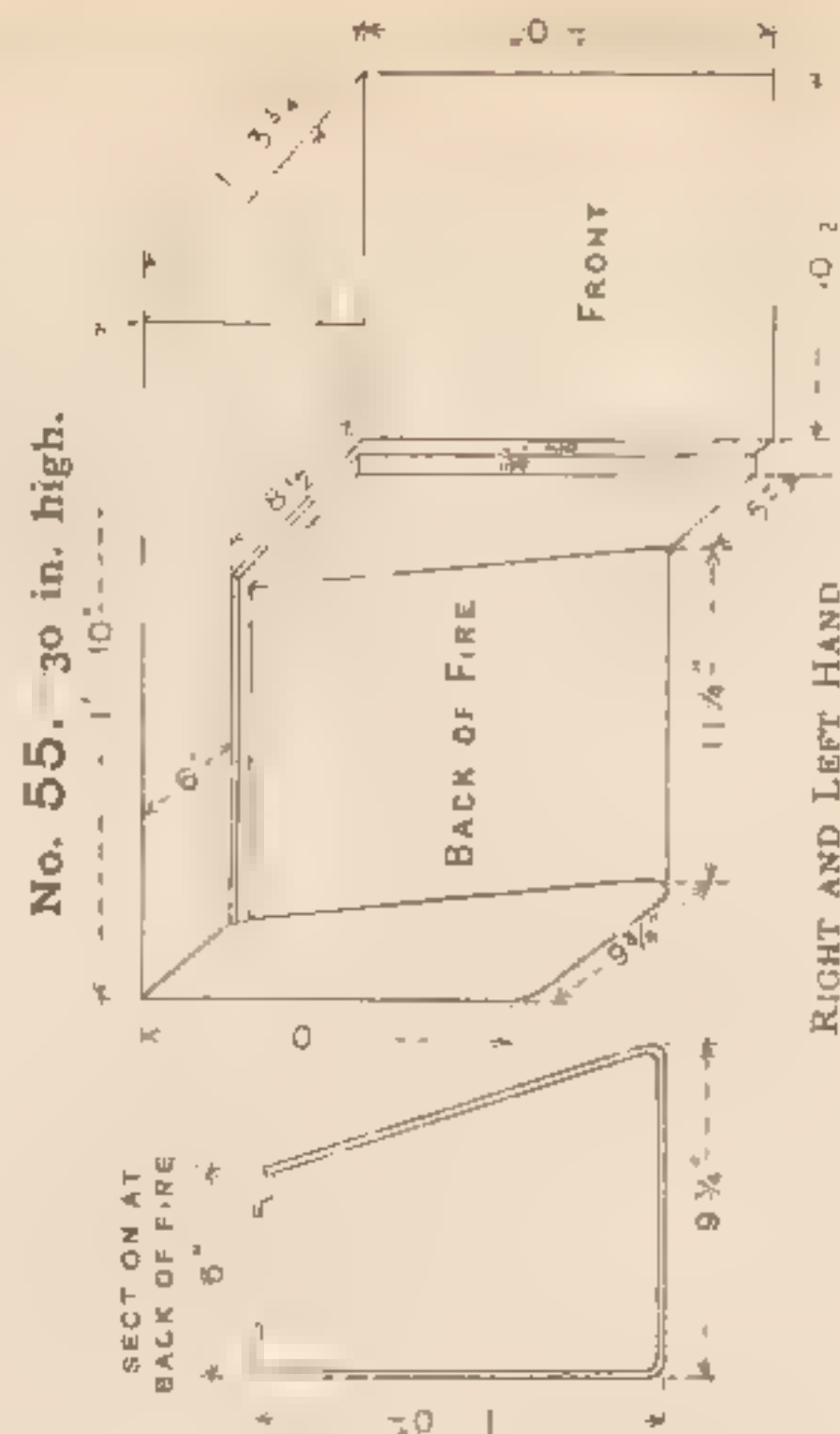
No. 55, 26 in. high.



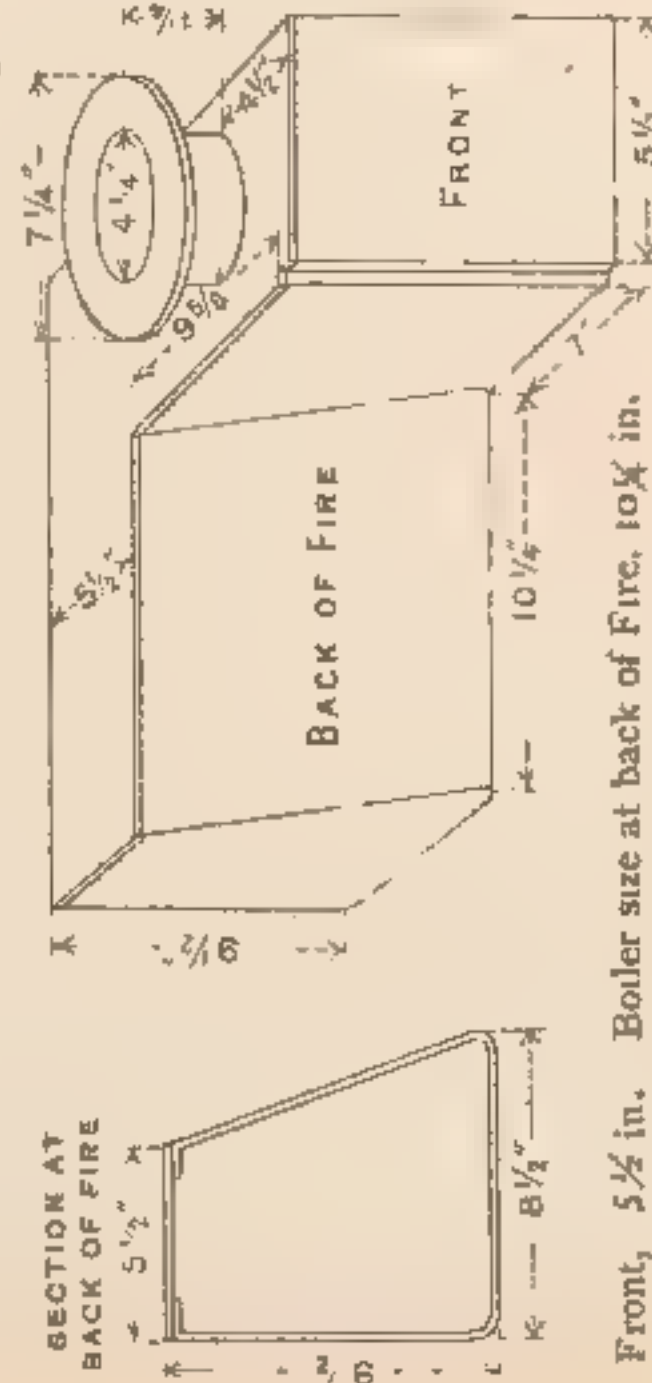
No. 55, 28 in. high.



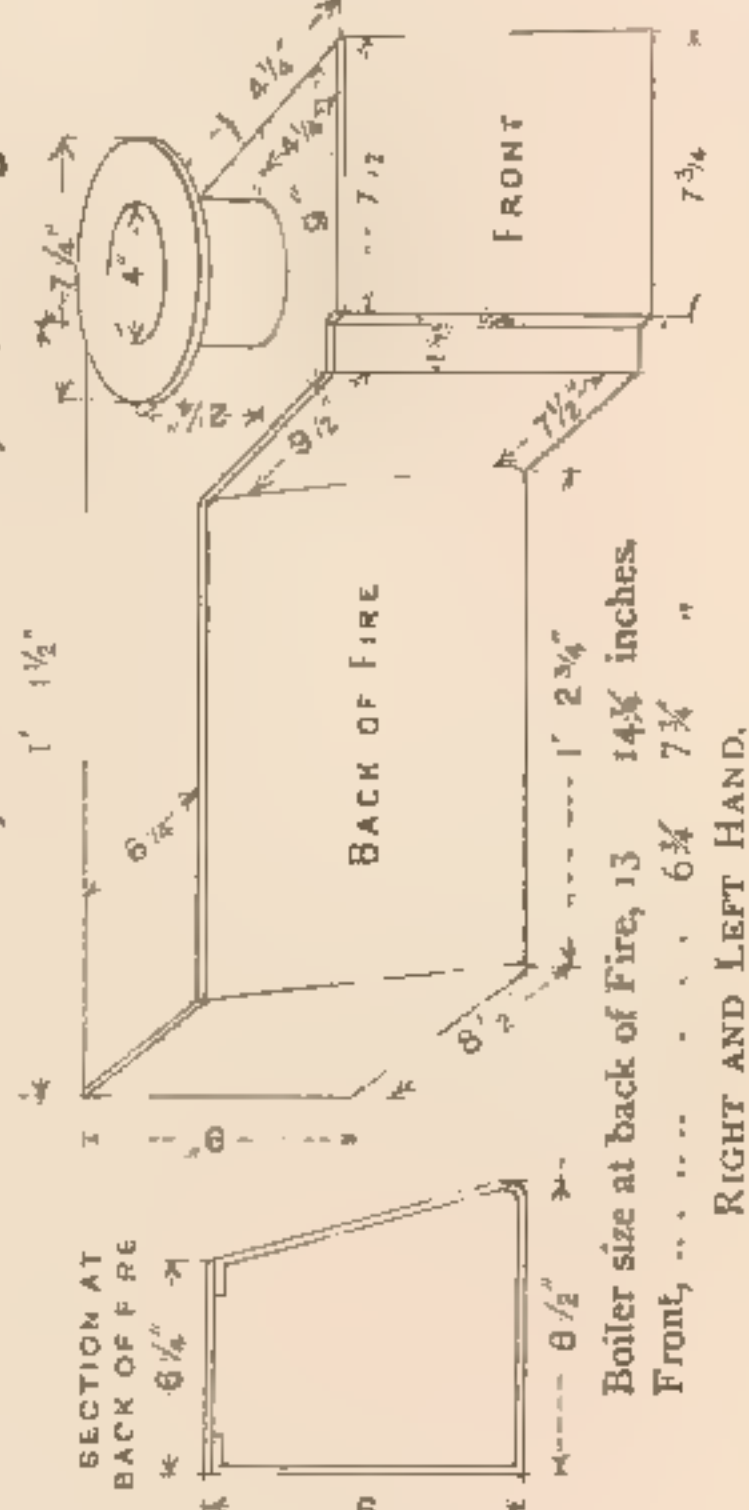
No. 55, 30 in. high.



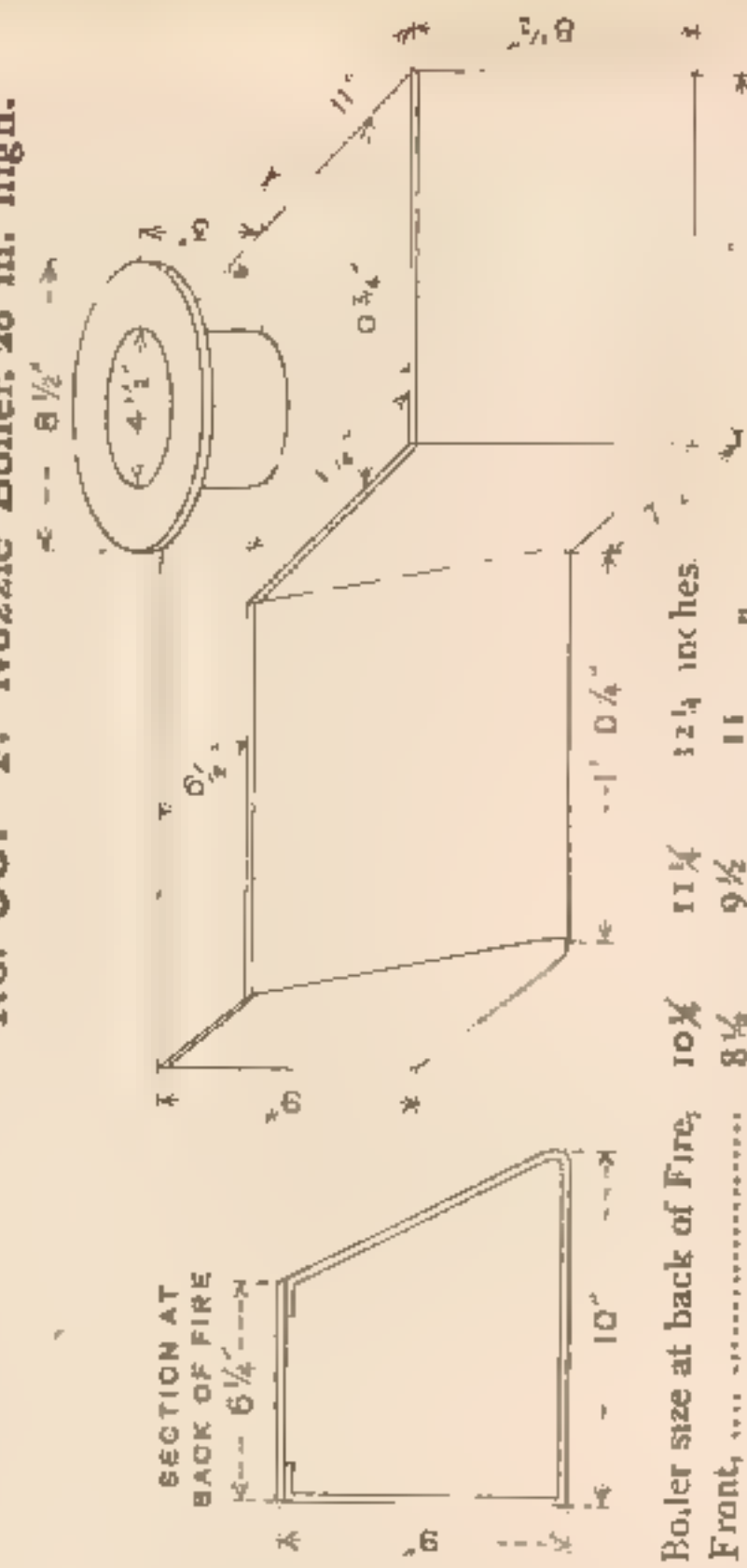
No. 55, F Nozzle Boiler, 26 in. high.



No. 55, F, Nozzle Boiler, 26 in. high.



No. 55, F, Nozzle Boiler, 28 in. high.

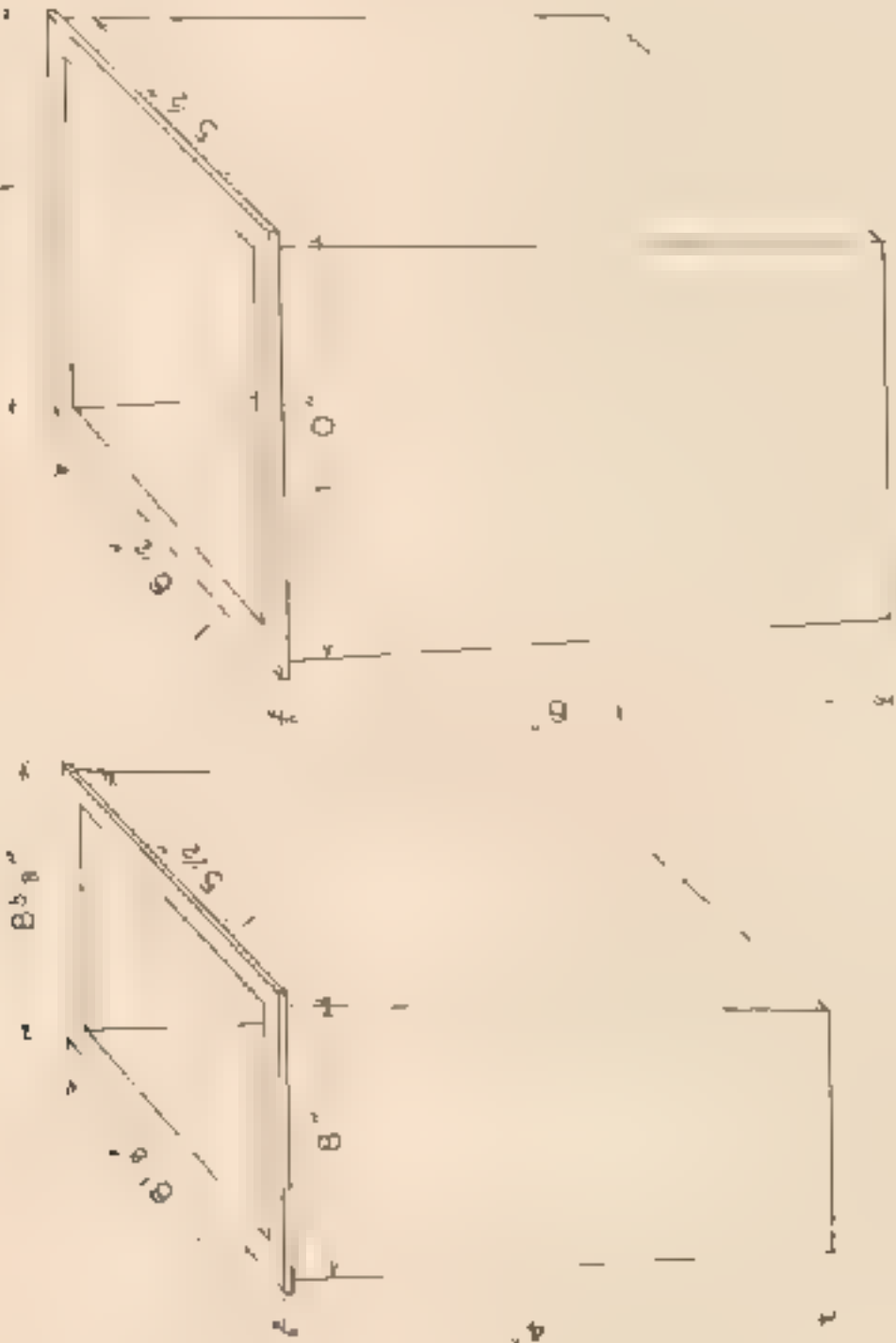


CAST RANGE BOILERS

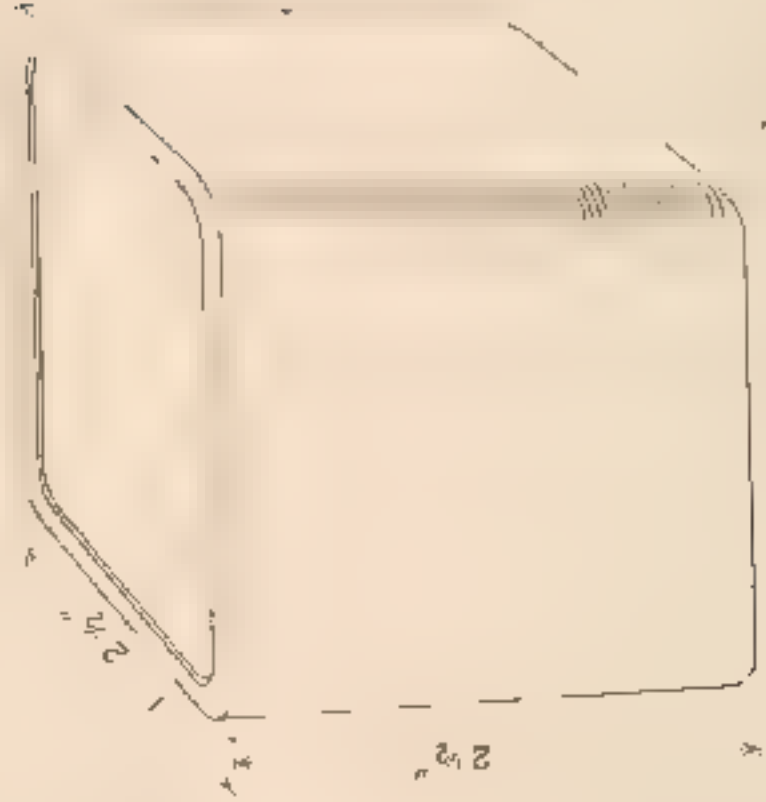
Side Boiler.



Side Boilers.



No. 19.—G Side Boiler.



8	10	10	9	deep.
8 1/4	10	10	9	"
10	10	10	10	"
10	10	10	10	"
10	10	12	11	"
10	10	10	11	"
11 1/4	10	12 1/4	14	"
12 1/4	10	12 1/4	12 1/2	"
12 1/4	10	12 1/4	14 1/2	"
14 1/2	10	14 1/2	14 1/2	"

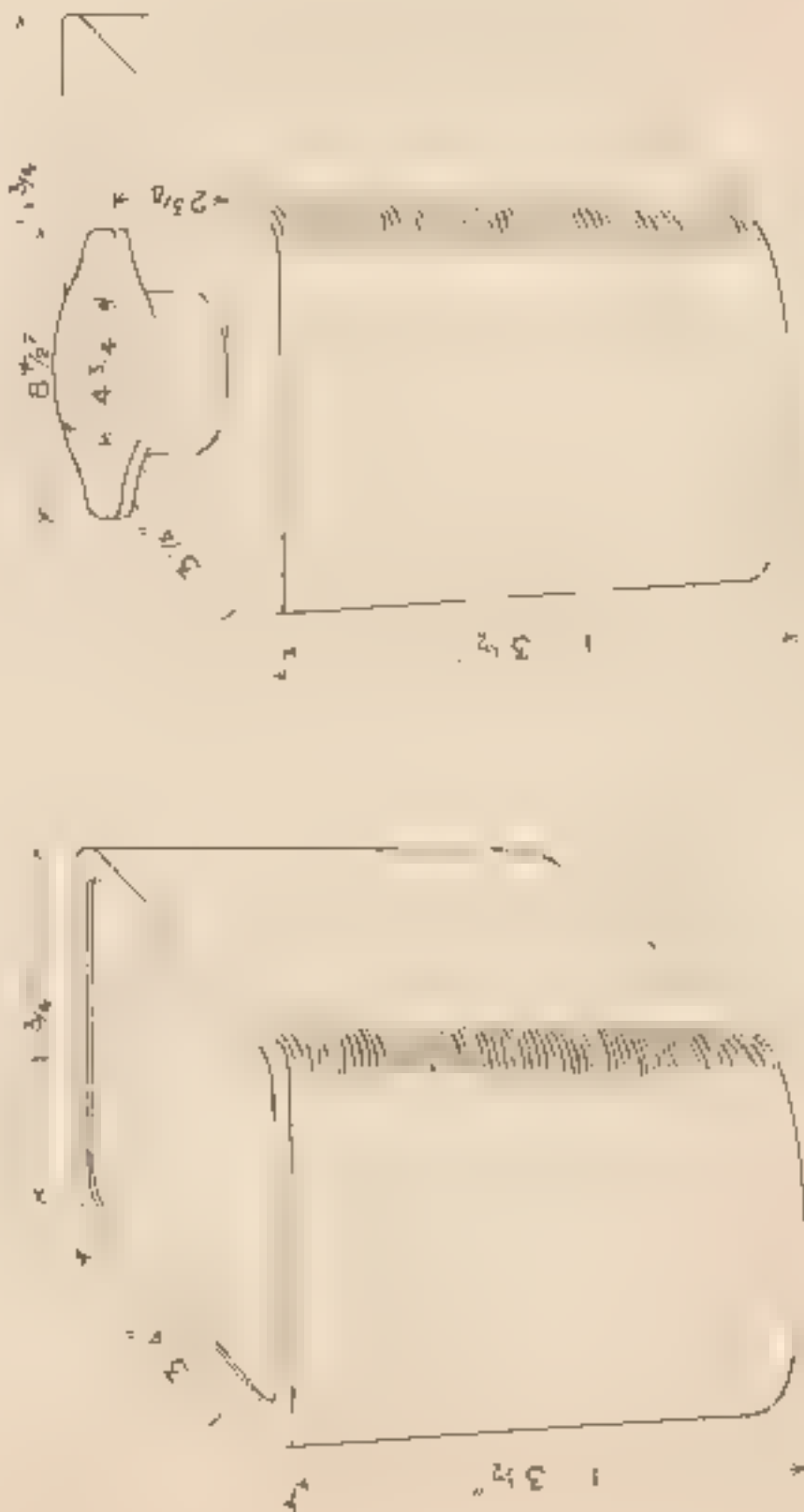
No. 55.—Side and Nozzle Boilers.



6	14	15 1/4	14 1/2	deep.
7 1/4	14	17	15 1/4	"
8 1/4	14	17	15 1/4	"
10 1/4	14	17	15 1/4	"
14	14	18	16 1/4	"
14 1/2	14 1/2	18	16 1/4	"

26 high. 28 and 30 high.

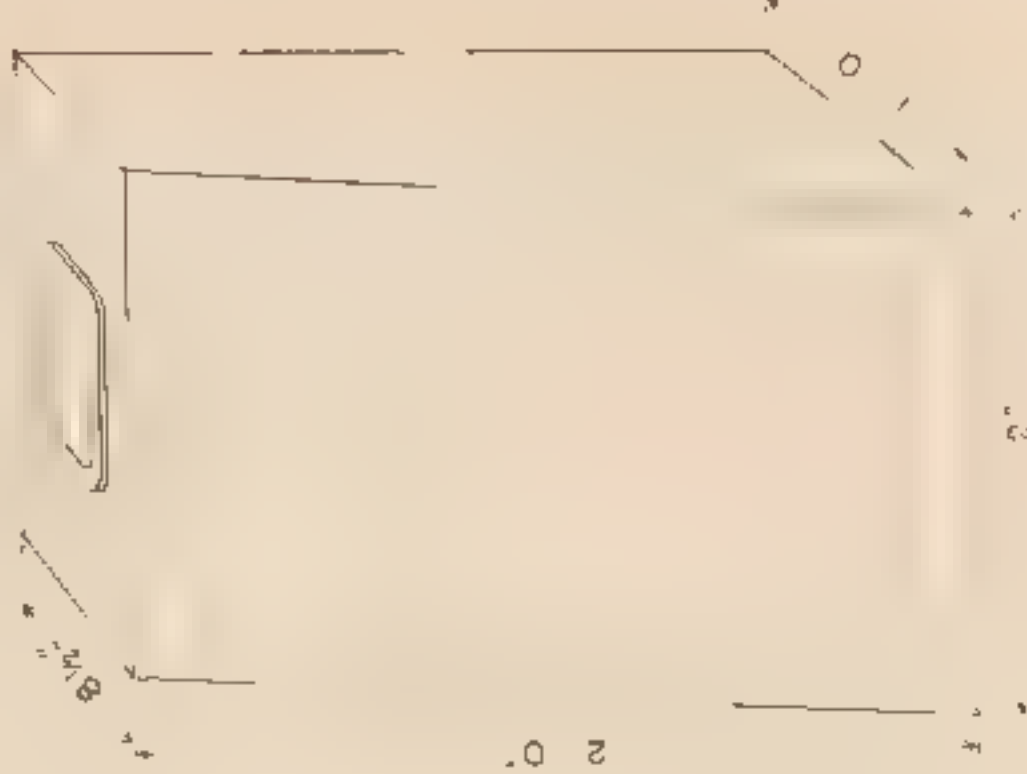
No. 78.—Side and Nozzle Boiler.



6 1/4	15	13 1/4	deep.
9 1/4	14	13 1/4	"
8 1/4	15 1/4	15 1/4	"
11 1/4	15 1/4	15 1/4	"

CAST PRESSURE BOILERS

No. 3. Cast Pressure Boiler.



No. 2 Cast Pressure Boiler



No. 1 Cast Pressure Boiler.



LEFT HAND
RIGHT AND LEFT HAND.

